Barolo Campè

*aromas wild cherry, graphite, smoke and leather...*

- **Denomination:** Barolo DOCG
- **Vintage:** 2015
- **Grape variety:** 100% Nebbiolo
- **Alcohol content:** 14,5% by vol.
- **Awards:**
- **Average production:** 8,000 bottles per year
- **Average yield per ha:** 2,500 bottles
- **First vintage:** 2000

**Vineyard:**
- **Name/location:** Campè, Grinzane Cavour
- **Soil type:** calcareous
- **Average vine age:** 55-61 years
- **Average altitude:** 280 m a.s.l.
- **Vineyard size:** 3,5 hectares (9 acres)
- **Special characteristics:** southern exposure, vineyard surrounding the Campè winery
- **Farming:** sustainable, no use of herbicides or pesticides

**Winemaking process:**
- **Time of harvest:** beginning to middle of October
- **Cellar:** LA SPINETTA Campè, Grinzane Cavour
- **Fermentation:** alcoholic fermentation for 7-8 days in temperature-controlled tanks, malolactic fermentation in oak
- **Aging:** 24 months in new, medium toast French oak barrels
- **Bottling:** transfer to stainless steel vats for 9 months before bottling; aging in bottle for an additional 12 months
- **Particularities:** no filtration, no clarifying
- **Release:** 4 years after harvest

**Wine description:**
- **Color:** intense, vibrant ruby red
- **Bouquet:** aromas wild cherry, graphite, smoke and leather
- **Taste:** powerful and imposing in the glass, with tremendous textural richness, everything seems amped up in the 2015: aromatics, fruit and acidity.
- **Evolution:** 25 to 30 years
- **Available bottle sizes:** 750 ml and magnum Riserva
- **Pairings:** ideal with grilled foods, sauced and elaborate red meat and wild game
- **Training system:** Guyot
- **Total acidity:** 5.5%
- **Sugar content:** 0
- **pH level:** 3.6
- **Recommended serving temp:** 16-17 Celsius
- **Recommended glass:** Burgundy