Barolo Garretti, layers of dense sweet perfumed red fruits, velvety tannins...

**Denomination:**
- Barolo DOCG
- 2008
- 100% Nebbiolo
- 14% by vol.
- 91 pts Tanzer IWC, 91 pts James Suckling
- 8,000 bt
- 3,000
- 2006

**Grape variety:**
- 100% Nebbiolo

**Alcohol content:**
- 14% by vol.

**Awards:**
- 91 pts Tanzer IWC, 91 pts James Suckling

**Average production:**
- 8,000 bt

**Average yield per ha:**
- 3,000

**First vintage:**
- 2006

**Vineyard:**
- Name/location: Garretti, Campe, Grinzane Cavour
- Type of soil: calcareous
- Average age of vines: 30 years
- Average altitude: 200 m
- Vineyard size: 2.2 hectares
- Special characteristics: south exposure

**Wine making process:**
- Time of harvest: beginning to middle of October
- Cellar: LA SPINETTA, Castagnole Lanze
- Fermentation: alcoholic fermentation for 10 days in rotofermenters at controlled temperature, malolactic fermentation in oak in 50% new and 50% one year old, medium toasted 600 l French oak for 20 months
- Aging: transfer to stainless steal vats for 3 months before bottling, aging in bottles for another 12 months
- Bottling: no filtration, no clarifying
- Release: 4 years after harvest

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**Wine description:**
- Color: typical light red of Nebbiolo
- Bouquet: rich, with cherry notes and a savoury edge of mint
- Taste: Intense and rounded with a lovely juicy palate that holds blackberry and violet notes. It provides great complexity and depth following through to a long rich finish. Garretti is a very honorable little brother of Barolo Campe.
- Evolution: 20 to 25 years
- Available bottle sizes: normal, half bottle and Magnum
- Pairings: ideal with grilled food, sauced and roasted red meat and wild game

**Further Information:**
- Cultivation system: Guyot
- Total acidity: 5.5%
- Sugar Content: 0
- pH level: 3.6
- Temperature: 16º-17º Celsius
- Type of glass: Burgundy