Barolo Garretti, firm with raspberry & cherry character, hints of lemon rind...

**Denomination:**
- Vintage:
- Grape variety: 100% Nebbiolo
- Alcohol content: 14% by vol.
- Received awards: 95 pts Wine Advocate, 92 pts Galloni VINOUS
- 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:
- 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:
- Bottling:
- Specialties: no filtration, no clarifying
- Release:
- Available bottle sizes:

**Wine description:**
- Color: typical light red of Nebbiolo
- Bouquet: firm with raspberry & cherry character, hints of lemon rind
- Taste: Intense and rounded with a lovely juicy palate that holds blackberry and violet notes. It provides great complexity and depth with fine tannin structure. 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
- Recommended serving temperature: 16º-17º Celsius
- Recommended type of glass: Burgundy