Barolo Garretti  
*floral wine laced with red fruit, flowers, licorice and spices...*

Denomination: Barolo DOCG  
Vintage: 2010  
Grape variety: 100% Nebbiolo  
Alcohol content: 14% by vol.  
Awards: 93 pts Wine Spectator, 91 pts Vinous, 94 pts James Suckling, 17.5 pts Decanter

Average production: 8,000 bottles per year  
Average yield per ha: 3,000 bottles  
First vintage: 2006

**Vineyard:**  
Name/location: Garretti, Campe, Grinzane Cavour  
Soil type: calcareous  
Average vine age: 31 years  
Average altitude: 200 m a.s.l.  
Vineyard size: 2.2 hectares (5.8 acres)  
Special characteristics: southern exposure  
Farming: sustainable, no use of pesticides or herbicides

**Winemaking process:**  
Time of harvest: beginning to middle of October  
Cellar: LA SPINETTA, Castagnole Lanze  
Fermentation: alcoholic fermentation for 10 days in temperature controlled roto-fermenters, malolactic fermentation in oak  
Aging: 20 months in 50% new and 50% one-year-old, medium toast 600 l French casks  
Bottling: transfer to stainless steel vats for 3 months before bottling  
Particularities: no filtration, no clarifying  
Release: 4 years after harvest

**Wine description:**  
Color: typical light red of Nebbiolo  
Bouquet: floral wine laced with red fruit, flowers, licorice and spices  
Taste: density with fleshy fruit, dried cherry and prune. The mouthfeel is round and dense, supported amply by the firm tannins at the back  
Evolution: 20 to 25 years  
Available bottle sizes: 375 ml, 750 ml and magnum  
Pairings: ideal with grilled food, sauced and roasted 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