Barolo Garretti
dried mushroom, berry and hazelnut character...

Denomination: Barolo DOCG
Vintage: 2012
Grape variety: 100% Nebbiolo
Alcohol content: 14% by vol.
Awards: 91 pts Vinous, Galloni
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: 32 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: chewy and rich Barolo with dried mushroom, berry and hazelnut character
Taste: full body, round and silky tannins and a long and flavorful finish, layered and complex
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