Barolo Garretti

lots of sweet tobacco leaves and rose petals ...

Denomination: Barolo DOCG
Vintage: 2013
Grape variety: 100% Nebbiolo
Alcohol content: 14% by vol.
Awards: 95 pts James Suckling
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: 33 years
Average altitude: 200 m a.s.l.
Vineyard size: 2.2 hectares (5.8 acres)
Special characteristics: sustainable, no use of pesticides or herbicides
Farming:
beginning to middle of October
LA SPINETTA, Castagnole Lanze
alcoholic fermentation for 10 days in temperature controlled roto-fermenters, malolactic fermentation in oak
20 months in 50% new and 50% one-year-old, medium toast 600 l French casks
transfer to stainless steel vats for 3 months before bottling
no filtration, no clarifying
4 years after harvest

Winemaking process:
Time of harvest:
Cellar:
Fermentation:
typical light red of Nebbiolo
lots of sweet tobacco leaves, rose petals and dried-strawberry character
full body, velvety tannins and a fruity, smoky and light earth finish, dense and unique.
20 to 25 years
20 months in 50% new and 50% one-year-old, medium toast 600 l French casks
transfer to stainless steel vats for 3 months before bottling
no filtration, no clarifying
4 years after harvest

Bottling:
Particularities:
Release:

Wine description:
Color:
Bouquet: lots of sweet tobacco leaves, rose petals and dried-strawberry character
Taste: full body, velvety tannins and a fruity, smoky and light earth finish, dense and unique.
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