**Barolo Garretti**

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

- **Denomination:** Barolo DOCG
- **Vintage:** 2014
- **Grape variety:** 100% Nebbiolo
- **Alcohol content:** 14,5% by vol.
- **Awards:** 95 pts James Suckling, 92 pts Robert Parker
- **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:** 34 years
  - **Average altitude:** 200 m a.s.l.
  - **Vineyard size:** 2.2 hectares (5.8 acres)
  - **Special characteristics:** southern exposure, sustainable, no use of pesticides or herbicides

- **Farming:**
  - **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 no filtration, no clarifying
  - **Particularities:** 4 years after harvest

- **Winemaking process:**
  - **Release:**

- **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