**Barolo Garretti**

*savory herbs, tobacco, mint, sweet herbs and licorice...*

- **Denomination:** Barolo DOCG
- **Vintage:** 2015
- **Grape variety:** 100% Nebbiolo
- **Alcohol content:** 14.5% by vol.
- **Awards:**
- **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:** 35 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

**Winemaking process:**
- **Time of harvest:** beginning to middle of October
- **Cellar:** LA SPINETTA, Castagnole Lanze
- **Fermentation:** alcoholic fermentation for 10 days in temperature controlled tanks, 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:** savory herbs, tobacco, mint, sweet herbs and licorice
- **Taste:** sweet red berries, raspberries, flowers, mint and spices are all laced together in a supple, silky Barolo
- **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