Riserva Barolo Campè, a nose of white truffles and warm hay...

**Denomination:**
- Vintage: 2003
- Grape variety: 100% Nebbiolo
- Alcohol content: 14,5% by vol.
- Received awards: 95 pts Wine Spectator
- Average production: 600 Magnums
- Average yield per ha: 2,500 bottles (0.75l)
- First vintage in Magnum: 2000

**Vineyard:**
- Name/location: Campè, Grinzane Cavour
- Type of soil: calcareous
- Average age of vines: 45-55 years
- Average altitude: 280 m
- Vineyard size: 8 hectare
- Special characteristics: south exposure, embracing the Campè winery
grapes for the Riserva Magnum production come from the oldest vines and the highest and best part of the vineyard

**Wine making process:**
- Time of harvest: end of September
- Cellar: LA SPINETTA Campè, Grinzane Cavour
- Fermentation: alcoholic fermentation for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in oak entirely in new, medium toasted French oak for 36 months
- Aging: transfer to stainless steel vats for 9 months before bottling, aging in bottles for another 5-6 years
- Bottling: no filtration and clarifying
- Specialties: released 10 years after harvest

**Wine description:**
- Color: intense vibrant red
- Bouquet: the 2003 Barolo Campe Riserva smells like walking into a room full of white truffles
gorgeous freshness in the big bottle, with plenty of vibrancy, especially on the palate. Worn-in leather, tobacco, smoke and licorice all with an expressive finish.
- Taste:

**Further Information:**
- Cultivation system: Guyot
- Total acidity: 5.3%
- Sugar content: 0
- pH level: 3.6
- Recommended serving temperature: 16º-17º Celsius
- Recommended type of glass: Burgundy