



DAVIDE FREGONESE

BAROLO DOCG CERRETTA

GRAPES VARIETY: Nebbiolo 100%
PRODUCTION: 2.000 bottles
FIRST VINTAGE: 2014
ALCOHOL: 14,0 % vol.

VINEYARD

LOCATION: Serralunga d'Alba, Cerretta
PLANTING YEAR: 1998
SOIL: limestone and clay
ALTITUDE: 340 m a.s.l.
EXPOSURE: western
TRAINING SYSTEM: Espalier
PRUNING METHOD: Guyot
HARVEST TIME: middle of October

VINIFICATION

FERMENTATION: in concrete tanks in contact with skins about 28 days. Daily pumping over and a déléstage at half way point.
AGING: from 18 to 30 months depending on the vintage, in large 15 hl Fontainbleau Forest oak barrels.

PAIRINGS

Grilled liver sausages, long cooking red meats
(Serving temp.: 16° C - 17° C).

TASTING NOTES

Aroma of withered flowers, blackberry jam, then cocoa and licorice.
Dense and captivating taste, solid body, balanced and persistent flavour.
Fresh-ness, subtle and elegant tannin texture and clean a finish.

