

Ceretto Barolo docg



DETAILS OF PRODUCTION

With the 2010 vintage of Barolo, the name on the label of Barolo Zonchera was simplified to 'Barolo'. Zonchera was created as the first Barolo of the house of Ceretto. The majority of the fruit came, at that time, from the Zonchetta vineyard in La Morra. Zonchera was considered Ceretto's top Barolo until the 70s, when Bruno and Marcello decided to invest in prestigious single-vineyards and began to purchase the first hectares of vines. From that point forward, Zonchera became the second wine of Ceretto's Barolo offerings. The grapes are sourced from multiple vineyards across the appellation, as was common before the movement to single-vineyard bottlings. Ceretto Barolo DOCG is a classic wine, intended to be like those from the turn of the century, when the concept of 'cru' was totally unknown to the region's winemakers. Made from 100% Nebbiolo grapes, the wine is aged for 30 months in both large and small barrels to round and soften the tannins in the wine.

TASTING NOTES

This is a classic Barolo - light garnet in color with Barolo's quintessential aromas of roses, tart cherries, and hints of truffles. Ceretto's Barolo DOCG is extraordinarily approachable now, but it will continue to reward the patient wine drinker as it evolves over the course of several years.

How to serve

Pair this wine with grilled steaks, Lyonnaise sauces, duck confit, and beef negimaki entrées.

"Gorgeous plum aromas with flowers and hints of hazelnuts and dried nuts. Full-bodied with firm tannins. Goes on for minutes. So solid. From organically grown grapes. Surprisingly tight and structured." 94 points

James Suckling, jamesuckling.com, 2021 Ceretto Barolo 2017



