

Ceretto Barolo Brunate

DETAILS OF PRODUCTION

Brunate Brunate is one of the most representative vineyards of the Commune of La Morra and has always been considered one of the reference points for the entire appellation. The Ceretto family owns, in Brunate, almost six hectares. La Morra and has always been considered one of the points of reference for the entire appellation. The altitude there ranges from 230 meters above sea level to more than 400 meters. The rich soils from the Tortonian period are made up of S. Agata Fossils, with a good presence of sand, particularly in the hilliest parts. Following a fermentation in stainless steel tanks, which is induced by native yeasts, the wine is aged for a period of 30 months in 300L oak barrels, followed by a year in the bottle.

TASTING NOTES

Intense ruby colour. The wine has an elegant and expressive nose of red cherry, violet and chocolate, with earthy minerality in depth. On the palate, the wine is full-bodied and is accompanied by velvety tannins. Cherry fruit dominates, with some cranberry freshness which lingers on the palate.

How to serve

An excellent pairing to lamb dishes, such as roasted lamb over a stew of white beans.

"Extremely aromatic with blackberry, dried strawberry, wet earth and crushed stone. Full-bodied with intense, firm tannins. Very tight at the finish with precise, polished fruit and structure. From organically grown grapes. A great 2017." 97/100

James Suckling, Jamessuckling.com. 2021 Ceretto Barolo Brunate 2017



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