

CERETTO, PIEDMONT, ITALY

MENTZENDORFF
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1858

CERETTO BAROLO PRAPO

CERETTO

DETAILS OF PRODUCTION

This wine takes its name from the prestigious Prapò vineyard which was one of the first properties owned by the Ceretto family in Barolo. This vineyard has one of the best exposures on the eastern slopes of Serralunga d'Alba, a world-renowned commune within Barolo.

Following a fermentation in stainless steel tanks, which is induced by native yeasts, the wine is aged for a period of 12 months in 300L French oak barrels (50% new; 50% second passage). The wine is then transferred to very large oak casks where it continues to refine before bottling.

TASTING NOTES

Garnet in color with ruby red highlights, the wine has an expressive nose with aromas of red cherries, red plums, dried rose petals, sweet spices, and vanilla. On the palate, the wine is vibrant and harmonious with refreshing acidity balanced by firm, ripe tannins. Red fruits mingle with lightly perfumed floral flavors leading to a long, impressive finish.

HOW TO SERVE

Pair this wine with pan-seared steaks, duxelles, Beef Wellington, and grilled meats such as lamb, pork or beef.

“This is a sensational wine with piercingly clean red fruit over a super-stern and robust palate and while the tanins are certainly drying they are extremely ripe and fine. This is an amazing wine.” 18.5+/20

MATTHEW JUKES, PIEMONTE REPORT 2021
CERETTO BAROLO PRAPO 2017

VINTAGE 2017
STYLE Red
BLEND OF GRAPES 100% Nebbiolo
WINEMAKER Alessandro Ceretto
ALCOHOL 14%

