

CERETTO, PIEDMONT, ITALY

MENTZENDORFF
wine shippers since
1858

CERETTO BAROLO CANNUBI SAN LORENZO

CERETTO

DETAILS OF PRODUCTION

Of the five sub-zones that can be referred to as Cannubi, this is definitely the smallest, with a total area of a little less than 2.5 hectares. The Cru, with East / South-East exposure, caps the highest part of Valletta and is the highest point of the entire hilled area, with an altitude of over 315 meters above sea level. The Ceretto family owns the small summit above the sub-zone, comprising a total area of 2300 meters; the vineyard features a widespread presence of old vines (the central body of the vineyard is over 90 years old) cultivated using old methods, which tends to bring out the particular terroir. The sandy soil matrix (Marne of St. Agatha Fossils) and the particular microclimatic conditions (the altitude and excellent ventilation give valuable temperature ranges) make it an exceptionally complex and elegant wine. The wine ages for at least 10 years from harvest and is produced exclusively in magnum. Extremely limited production.

TASTING NOTES

In the glass, the wine demonstrates an extraordinary complexity: the nose is sophisticated, kaleidoscopic, punctuated with notes of spices and orange. On the mouth, it is delicate and classic. The wine connects you entirely to the terroir.

HOW TO SERVE

Pair this wine with elegant red meat dishes.

VINTAGE 2010
STYLE Red
BLEND OF GRAPES 100% Nebbiolo
WINEMAKER Alessandro Ceretto
ALCOHOL 14.5 %

