



## BAROLO DOCG CEREQUIO

<b>COUNTRY</b>	Italy	<b>APPELLATION</b>	Barolo DOCG
<b>REGION</b>	Piedmont	<b>WINEMAKER</b>	Fiorenzo Dogliani
<b>GRAPES</b>	100% Nebbiolo		



### BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni - or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines. Cerequio is in the La Morra province in western Piedmont, where the Tortonian soil is made of heavy clay, deposits of magnesium and some chalk and limestone. The Barolos from this vineyard are a lighter style, perfumed and velvety, with an exceptionally long shelf life.

### DESCRIPTION

**COLOR:** Deep garnet red with delicate orange tinges

**NOSE:** Hints of balsamic, vegetables, flowers and spice, evoking memories of incense, wax, tobacco and coffee

**TASTE:** A palate of great persistence that is full-bodied, elegant, harmonious and balanced

### VINIFICATION

Nebbiolo grapes are harvested by hand, destemmed and fermented on their skins in stainless steel for 10-12 days with periodic pumping-over. The juice is then aged for at least 24 months in Slavonian oak casks followed by an additional 12 months or more in stainless steel.

### ANALYSIS

Alcohol: 14.2% TA: 5 pH: 3.5 g/L RS: 0.8 g/L

### SERVING SUGGESTIONS

Pairs well with red meats, game, roasts, cheeses and cured meats, as well as delightful sipped on its own. Serve at 18-20 °C (64.4-68 °F)

### BOTTLE SIZES

750 ml

