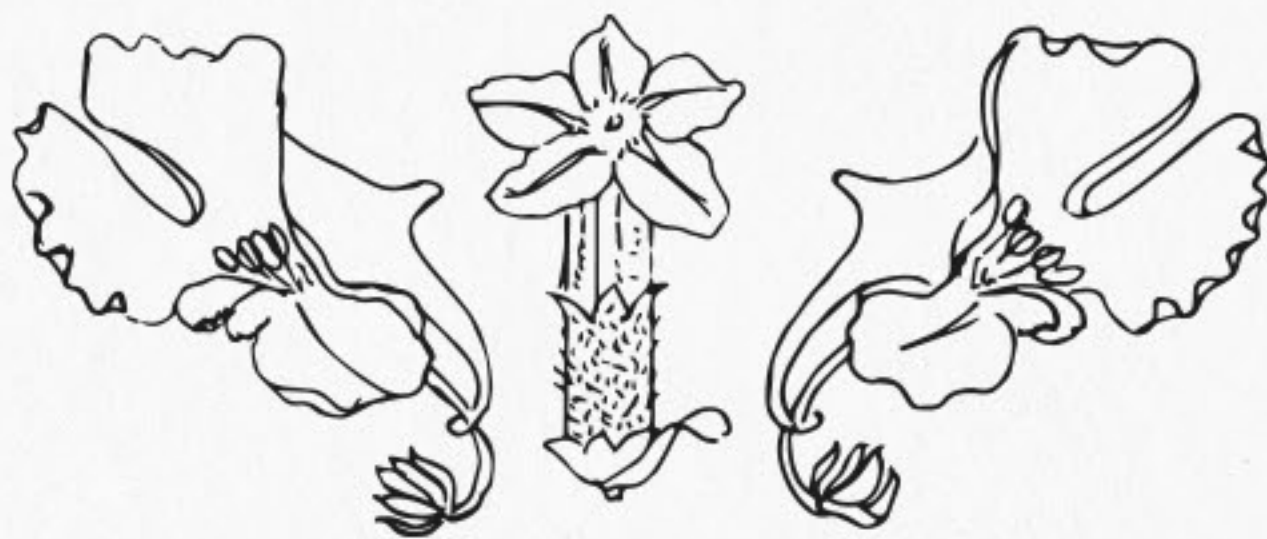


# LUIGI BAUDANA



## BAROLO DOCG "CERRETTA"

Cerretta is most austere of the estate vineyards. This site produces wines of depth, breed and nobility.



### VARIETIES AND VINES

Barolo Cerretta is made by 100% Nebbiolo grapes from the homonymous vineyard in Serralunga. Grapes are picked from 40 years old vines of multiple biotypes of Nebbiolo, representing an incredible heritage of Luigi's work.

### HARVEST AND WINEMAKING

Nebbiolo has the longest vegetative cycle among local varieties, and usually is harvested around the third week of October. Fermentation is carried primarily in one large cask. The Cerretta vineyard has always a slow start of fermentation, for 35-40 days on average. Post-fermentation "Cappello sommerso" (submerged cap) follows for another week in greater vintages. Cerretta is aged in large Slavonian casks for 32 months on average.

### TASTE IMPRINTING

Austere and very mineral expression of Barolo. Aromas of dark cherries and raspberries jump out vividly from the glass. Hints of iron, menthol, new leather add to the depth and intrigue of this wine. Refined and polished, Cerretta has an extra layer of tannins, important structure and a lively acidity which are nearly buried by its exquisitely lush fruit.