

ClassicO

Fine Wines & Spirits
-est. 2002 -

Boroli

Barolo "Cerequio"



Varietal: 100 % Nebbiolo

Appellation: Barolo Villero DOCG

Acidity: 5.32 g/l

Alcohol %: 14

Sugar: 0.48 g/l

Soil: The soil is clayey and calcareous, with a south and southwest exposure.

Tasting Notes: A Barolo of remarkable elegance and depth. The bouquet opens on clear notes of black cherry, rosehip and hints of balsamic **herbal notes**, woven with graphite nuances and fine spice. On the palate, it is harmonious and vertical, with finely chiseled, fine-grained tannins and vibrant freshness supporting the fruit-driven core. The finish is long and mineral, revealing balance and ageing potential — an authentic expression of a well-balanced vintage and a style defined by precision.

Vinification: The vineyards are divided into **micro-parcels** based on the ripeness of the clusters. Separate harvests are conducted while always maintaining perfect uniformity of the grapes. This allows for the production of multiple **cuvées** for each parcel. This separation is maintained throughout the vinification and aging process. In stainless steel tanks, the fermentation of all the micro-cuvées occurs first, followed by submerged cap maceration: the grape skins are kept submerged at about 40-50 cm, at a controlled temperature for a medium to long period, up to 30 days

Aging: **ter at least 18 months** of aging in wood, the different micro-cuvées are expertly blended. The wine is bottled, where it remains until the following year before being released to the market.

Food Pairing: . Top pairings include truffle risotto, beef tenderloin, game meats, and pasta with porcini mushrooms or heavy ragu.

Accolades

2021 **94pts** J. Suckling



3908 E Broadway Rd Suite 100 Phoenix AZ 85040
p. 480 557 8466 f. 480 557 0556

www.classicowines.com