TENUTA CARRETTA
DAL 1467

Barolo Cascina Ferrero

BAROLO DOCG

Cascina Ferrero is obtained using the classic Barolo "recipe" that establishes the blend of grapes coming from different vineyards in order to have a better characterization of the wine and an emphasized regularity of quality. In this case, the grapes come from property vineyards in Barolo and the ones managed in La Morra.

Wine-making process: the fermentation process, with submerged cap maceration, lasts for 10-12 days at 28°C. The wine is first aged in oak tonneau and then in large barrels for at least 24 months. The process continues with the bottling and the consequent aging in the bottle up until the passing of the minimum period of 36 months, starting from November 1 of the year of harvest.

Tasting characteristics: intense garnet red color. The aroma is ample and has notes of dried rose, plum, tobacco, licorice and cocoa, with spicy notes. The taste is warm and complex but harmonious and mellow at the same time.

Pairings: great with second courses, red meats and braised meats, game and seasoned cheeses.

Serving temperature: 18-20°C

