



TENUTA CARRETTA
PIOMBESCO D'ALBA
Tenuta Carretta

Barbaresco *Cascina Bordino* 2004

Story of the Wine:

Cascina Bordino is named after the farmhouse that overlooks the vineyard. Barbaresco is in virtually all respects the same as Barolo except in name: although the style tends to be slightly softer than Barolo. The regulations for Barbaresco are slightly less strict than for Barolo, which is probably, a good thing as it enables the producers to adapt to different vintages and conditions in a more flexible way.

Grape(s): 100% Nebbiolo

Area: Treiso Cascina Bordino

Av. Age of the vines: 30 years old

Vines Density: 4,500 vines per ha.

Training System: Guyot

Yield: 30 hl./ha.

Harvest: Over 3 days at the end of September

Vinification: There is a 15-18 day fermentation at 25 0 -30 °C in stainless steel vats. Malolactic fermentation is completed by the end of November. There is an 18-20 day maceration.

Ageing: The wine is aged in French oak barriques for 18 months before bottling and then ageing in bottle for a further 12-15 months.

Descriptions for Wine List

- Intense nose of tar and crushed berries, with plenty of fruit and dryness to give it structure. Full bodied with a long powerful finish.
- Barbaresco, the often overlooked neighbour of Barolo, is one of Piemonte's treasures and is always worth trying. Intense nose of tar and crushed berries, with plenty of fruit and dryness to give it structure. Full bodied with a long powerful finish.
- Barbaresco is a great name in Piemontese wines but is all too often overshadowed by its better known neighbour Barolo. However, the quality is always as good as its neighbour's but its style is slightly softer. Intense nose of tar and crushed berries, with plenty of fruit and dryness to give it structure. Full bodied with a long powerful finish.

