



TENUTA CARRETTA
PIOBESIDALBA
Tenuta Carretta

Barolo Cascina Ferrero 2004

Story of the Wine:

Barolo the King of the wine and the wine of the king, it use to be the favourite wine of King Carlo Alberto di Savoia who was introduced to this wine from the Faletti family.

Tenuta Carretta has been making great investments in vineyards and wine cellars. This Barolo testifies, by its unique personality and elegance, the steady working into research in favour of great quality.

Grape(s): 100% Nebbiolo

Area: Cascina Ferrero is a hill just in front of the historical Cannubi Area, situated in front of the village of Barolo .

Training System: Guyot

Yield: 7tons./ha.

Harvest: It is picked during 1 week at the end of September

Vinification: There is an 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: 24 months in oak barrel of small capacity and 12 months in bottle

Descriptions for Wine List

- Dried flowers and ripe fruit on the nose. Full bodied with meaty, berry character and a long spicy, vanilla aftertaste.
- A single vineyard Barolo of impressive character from one of the most dynamic and highly regarded wineries in the region. Dried flowers and ripe fruit on the nose. Full bodied with meaty berry character and a long spicy, vanilla aftertaste.
- Red meat, game, roast, ripe cheese would accompany this wine perfectly.

