

Tenuta Cucco

Barolo DOCG Cerrati Vigna Cucco Riserva

**Grapes:**

Nebbiolo

Vinification:

The freshly harvested grapes are destemmed, pressed and placed into 50 hl stainless steel tanks, then left to ferment for 10 days at 26°C with a 30 days submerged cap maceration at a temperature of 22°C. The product is then racked and poured few times.

Refinement:

Once the malolactic fermentation is completed, this powerful wine is aged in French oak barriques for 36 months, so to bring it to its peak of elegance. It is then put into bottles, where it still ages for at least two years.

Wine profile:

This cru is the jewel in the company's crown. It stands out for its bright ruby red colour with slight orange hues, and its complex and enveloping bouquet, where the varietal hints of wild rose blend with the sweet aroma of cocoa, tobacco and spices. The fruity aspect then emerges, recalling shrivelled blackberries and pressed sour black cherries. Full, harmonious, warm savour, with a slightly dry and complex finish.

Company: **Tenuta Cucco**

Region: **Piedmont**

Founded in: **2015**

Owners: **Rossi Cairo Family**

Cultivated Vineyards: **32 acres**

Tenuta Cucco is a historic winery in Serralunga d'Alba, built in the 1800s at the foot of the castle.

In 2015 the estate has been acquired by the Rossi Cairo family who decided to convert Tenuta Cucco to the principles of organic agriculture.

The Tenuta Cucco vineyards stand on the most ancient portion of the very ancient territory of Barolo, implying another important privilege: an ideal altitude (about 420 masl) which ensures the best temperature for the ripening of the grapes.

The vineyards of Tenuta Cucco cover 13 hectares and include a number of varieties, dominated by Nebbiolo, along with Dolcetto, Chardonnay and Barbera.

The overall production varies from year to year, with approximately 70,000 bottles of which the largest quota is that of Barolo, from Menzione Cerrati and Bricco Voghera, and from Vigna Cucco. The vineyards range in age from 15 to over 50 years: the choice of low quantitative yield leads to very high product quality.