

Tenuta Cucco Barolo DOCG Bricco Voghera



Grapes:

Nebbiolo

Vinification:

The freshly harvested grapes are destemmed and crushed, then placed into small vats to ferment for 72 hours at 18°C. Followed by fermentation with gentle pump-overs at a controlled temperature of 26°C. After 30 days of skin contact maceration the wine is drained-of which at this point is completely dry. At the end of malolactic fermentation the wine is ready to be racked and transferred to start the ageing process.

Refinement:

The wine remains for 24 months in Slavonian Oak of 25 HL where it stabilizes its color and structure and acquires elegance. Then the wine is bottled, where it settles for 18 months before being sold.

Wine profile:

Bright color, ruby red of medium intensity with orange hints; notes of sweet tobacco, violets, dried prunes, balsamic, eucalyptus with notes of vanilla and licorice; full bodied, harmonious, slightly sapid with a pleasant finish. The after taste has delightful notes of licorice and vanilla.

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.