

CERETTO

BAROLO D.O.C.G. Cannubi San Lorenzo



COMMUNE: Barolo

VARIETY: 100% Nebbiolo

HECTARES: 0,25 ha

Uniqueness

“Technically, Cannubi was born first, and then Barolo: a confrontation with history, then, inevitably passes through these rows. It seemed natural to us, at the beginning of the 2000s, to grasp the chance to purchase a slice of this hill and ensure ourselves a unique dialogue with the roots of this terroir.”

Bruno Ceretto, founder

Cannubi-San Lorenzo is the highest part of the Cannubi hill and we own its summit. This parcel of land is distinguished by its tiny size: exposed to the east/southeast, it barely amounts to a fifth of a hectare and is cultivated according to our ancestors, without any mechanical assistance. It boasts a central body that is peculiar due to the presence of very old vines. We gather just a few, precious grapes from these rows, make wine from them in the traditional manner, and leave the results to refine in large bottles for at least ten years. In the glass, the wine demonstrates an extraordinary complexity: the smell is sophisticated, kaleidoscopic, punctuated with notes of spices and orange; the mouth is delicate and classic. It connects you to the land of Langhe. Each time, the long ageing in glass seems to open a chink, letting us watch from the keyhole, but there is still so much to wait for. Time goes slowly in Barolo.

