

# CASCINA CUCCO



The Cascina Cucco estate is located in Serralunga d'Alba and overlooks the entire area of the Langhe, beneath the village's 14th century castle. The farm is named after one of Serralunga's many crus, which has always been rated amongst the finest of the area. The valley of Serralunga is considered by many to be the most important for Barolo wine growing, due to its particular qualities and soil composition.

The vineyards, which cover over 29 acres, are situated in favorable positions, at altitudes varying from 600 feet to 1,400 feet above sea level. The soil is mainly shallow clayey limestone, with marl surfacing on the better exposed slopes due to high erosion. The wines grown here are known for their abundant structure, overwhelming complexity and unusual longevity, while a considerable sandy element provides very intense and unique lingering aromas.

The Nebbiolo vineyards are in the neighboring cru of Cerrati and Vughera. The Nebbiolo vineyards stretch out over 20 acres – mainly facing south/southeast – across the area of the three “grand cru”; Cucco, Cerrati and Vughera. Varying soil compositions, altitudes and positioning in the numerous vineyards allows for the growth of three very different styles of Barolo.

In the Cascina Cucco cellars, the wine-making and ageing is carried out in keeping with local tradition. The wines age slowly under the watchful eye of the cellarman and the technicians who control the delicate steps involved in their maturation.

The winery puts quality before quantity, and passion before routine, with each of their bottles being the result of attentive selection, painstaking craftsmanship, and the energy of the land.

## **BAROLO “VIGNA CUCCO” D.O.C.G.**

REGION: Piemonte

WINEMAKER: Giuseppe Caviola

VARIETAL: 100% Estate grown Nebbiolo from the 5 acre “Cucco” vineyard

COLOR: Brilliant ruby red with subtle orange reflections

BOUQUET: Complex and embracing, varietal notes of wild rose merge with aromatic hints of sage

TASTE: A wine of great structure, intense blackberry and cherry flavors with subtle presence of spices and suffused hints of wild flowers

AGEING: 28 months in oak – 18 months in new French barrels and 10 months in large traditional barrels

CASES PRODUCED: 1,000 (6 Bottle Cases)

FOOD PAIRING: Robust beef dishes and well aged cheeses

SERVING TEMP: 68° F (20° C)

