



BAROLO D.O.C.G. DEL COMUNE DI SERRALUNGA D'ALBA

Grapes derive from the Bricco Voghera and Cerrati areas, two Crus in Serralunga d'Alba.

A wine with a fresh, young and acidic profile.

Grape variety	100% Nebbiolo
Production area	Plots of Cru Bricco Voghera and Cru Cerrati in Serralunga d'Alba
Height	260-405 m a.s.l.
Exposure	Mainly East
Soil	Limestone/clay, shallow
Harvest period	October
Yield per hectare	7.000 Kg/Ha of grapes
Plants per hectare	4.000
Growing system	Guyot

Winemaking Grapes are entirely handpicked, destemmed and crushed, then left to ferment for about 10 days in vats at a temperature of 18-26 °C. Submerged cap maceration follows for the next 8-10 days and, once completed the drawing-off process takes place followed by a few rackings in the next days. Before transferring the wine to the ageing area, it undergoes a malo fermentation.

Ageing A wine of marked youthful exuberance, left to age for 24 months in traditional Slavonian oak of 25 HI where the maturing process brings out its elegance. It then sits in bottles for 18 months before being sold.

Tasting notes A Barolo with a classic bouquet coming from the vine variety and the soil: hints of withered rose, undergrowth, prunes, liquorice and spices. A bright ruby red colour with an orange rim. A fresh wine with a tart component and tannins which confer it a good structure. The aromas are elegant with a balanced intensity. The fruit is sweet, with evolved sensations resembling tobacco and dried herbs.

Best served Between 16 and 18 °C.

Perfect pairing Its full-bodied flavour makes it ideal for red meats and feathered game, particularly when braised.

Storage Keep the bottle horizontal, in a cool and ventilated room, protected from direct light and vibrations.

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