

BAROLO DOCG MARGHERIA

Serralunga d'Alba
MASSOLINO

A Barolo that is historic for us: Margheria is synonymous with elegance and minerality.

Barolo DOCG Margheria draws much of its character from calcareous soil, with a slightly higher percentage of sand than in our other subzones. Made for the first time in 1985, it has great ageing potential, like the great Barolo wines of Serralunga.

Made from Nebbiolo grapes grown in our vineyard situated in the A.G.M. "Margheria" in Serralunga d'Alba.

Altitude: 280 m above sea level.

Total surface area: 1.5 hectares.

Soil composition: calcareous with a small percentage of sand.

Average age of vines: 40 years.

First year of production: 1985.

Vinification and ageing: traditional Barolo with long fermentation and maceration in oak fermenters ("tini") at temperatures around 30°C; the wine is aged in large Slavonian oak casks for up to 30 months before being left to mature in bottle for about a year in special dark, cool cellars.

Notes: fantastic vineyard which combines the potency of our lands with the elegance and harmony generated by the sandy percentage of the soil. Traditional vinification and ageing are the natural complement to the outstanding characteristics of the grapes.

Tasting characteristics

Appearance: deep garnet red.

Bouquet: ethereal, featuring spicy, tobacco and brushwood notes; there are also important mineral notes.

Flavour: classic and nicely harmonious wine, tannic when young and with considerable ageing potential, making it an unmistakable "Nebbiolo of Serralunga". It is best to decant and serve it at temperatures between 18-20°C. An important wine, it encapsulates all the history of our land and fully expresses its talents when served with rich dishes, such as roast red meats or game stew. It is also excellent with medium-mature and mature cheeses.

