



BAROLO D.O.C.G. Del Comune di Serralunga d'Alba

Grape Variety:
Nebbiolo 100%. Subvarieties: Lampia, Michet.

Vineyard:
Del Comune di Serralunga d'Alba MGA
(multiple vineyards within the municipality
of Serralunga d'Alba).

Exposure:
Different exposures of the vineyards.

Altitude:
Different altitudes of the vineyards.

Total Surface Area:
2 ha.

Soil Composition:
Mainly calcareous clay, with variations for
each vineyard.

Vine Training System:
Simple Guyot.

Yield:
6.500 kg/ha.

Harvest:
Manual.

Wine Making: Slow fermentation (30 days) in steel at a controlled temperature of 30°/32°C. Frequent pumping over (2/3 times a day). Malolactic fermentation in concrete tanks.

Wine Ageing: After the wine spends the winter in concrete tanks, at the end of June, it's then left to age for two years in big Slavonian oak barrels. The ageing process then continues for another six months in bottle.

Tasting Notes: The nose is characterised by the variety of aromas, from rose and violet to fruit and spices, liquorice and nutmeg. The palate is soft and well-structured, characterised by fine tannins and good acidity.

Serving Suggestions: Roasted and braised meat, game, strong and mature cheeses. Serve at a temperature of 18°C.