

BAROLO DEL COMUNE DI SERRALUNGA D'ALBA

We can boast 2 historical cru vineyards Sorano and Costabella in Serralunga village.

Both vineyards provide a unique heritage of ancient Nebbiolo variety.

Harvesting grapes from 80 old vines is always a very particular feeling, pure emotion.

WINE CLASSIFICATION: Barolo DOCG.

GRAPE VARIETY: 100% Nebbiolo Massale selection

PLACE OF ORIGIN

Sorano and Costabella 1ha in total

Exposure South - South west

Soil: Serravalliano - Formazione di Lequio

THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5000 vine-stocks per hectare, and the production is reduced to about 1kg per vine-stock by the cluster thinning method.

VINIFICATION

The grapes are collected when they are fully ripened and laid into small 20kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar where they stay for 12 hours in a "drying room" lowering the dampness above 5%.

The crushing operations, are very careful and soft to preserve the skin quality and not to have the grapestalk in the must. The fermentation takes place thanks to indigenous yeasts at the controlled temperature of about 30°C with repeated and delicate pumping over. The marc maceration is long, 300 hours on average. The new wine is then put in wooden barrels, where the subsequent spontaneous malolactic fermentation takes place.

FINING

18 months in oak barrel

TASTING NOTES

Very deep color, the tannic texture is fleshy and chalky but never too bold.

Wide deep nose showing a dark ripen fruit. During the ageing this sensation is enriched and integrate by daisy sent.

FOOD MATCHES

"Barolo il the king of wines", but also a "wine for the king" suitable for the cuisine with strong but elegant tastes, red meat dishes, game, truffle-based recipes, marbled or mature cheese.

ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 18- 20°C .

Ageing: 10 – 15 years from the harvest onwards.

ANALYTICAL INFORMATION

Alcohol content: 14,5%/vol.

Residual sugars: 2 g/l

Total acidity: 6 g/l

Dry residue: 30 g/l

