

**Grape varietal:** 95% Nebbiolo and 5% Barbera.

**Municipality:** Sinio

**Altitude:** 340-400 m

**Exposure:** West.

**Terrain:** Clay-calcareous.

**In the vineyard:** Situated at the top of Lirano Hill, between Sinio and Serralunga d'Alba villages. Here the border of Barolo area crosses our property giving us the incentive to act always at our best. Late September, early October, manual harvest.

**In the cellar:** After the stalk removal and pressing. After 2 days of maceration at cellar temperature we warm up at 30°C in steel tanks.

The duration of maceration is 10-15 days and the malolactic is completed.

**Yeast:** Indigenous

**Clarification:** Gel bentonite

**Ageing:** 12 months in oak casks from Slavonia/Hungary/Switzerland.

**In-bottle refinement:** 6 months minimum

**Characteristics:** An extremely pleasing and drinkable wine, and although it has a high alcohol grade this never overpowers its fruity character. Its red colour has Bordeaux reflections and the slow trickle from the edge of the glass confirms its optimal concentration and good body. The palate is caressed by a smooth tannin content typical of the Nebbiolo grape and by a warm and enveloping flavour.

**Serving temperature:** 16° C

**Pairings:** Ham and salami, vitello tonnato, tajarin and ravioli, white meats.

