

Barolo del Comune di Serralunga d'Alba

D.O.C.G.

Grape varietal: 100% Nebbiolo

Municipality: Serralunga d'Alba

Altitude: 340-420 m

Exposure: East, South-East, North East

Terrain: clayey-calcareous. Terrain with sub-alkaline reaction, with calcium presence, magnesium and iron.

In the vineyard: Grapes from owned vineyards Serra, Manocino and San Bernardo with few grapes bought from organic grower. Selection in stages, carried out three times in the 45 days before the start of the harvest. Manual harvest as late as possible.

In the cellar: Stalk and grape seeds removal, pressing and room temperature maceration for 2 days on average. Duration of maceration in total 20/25 days. Controlled temperature fermentation at 28-30 °C. Malolactic completed.

Yeast: Indigenous

Clarification: Gel bentonite

Ageing: 30 months in big oak barrels from Slavonia/Hungary/Switzerland.

In-bottle refinement: 8 months minimum.

Characteristics: Bright ruby red with orange reflexes, gentle bouquet of roses, violets, mature fruits and spices, at the palate is soft and elegant, sober, enjoyable soon even for long ageing, with delicate tannins.

Serving temperature: 16° C

Pairings: Tasty risotto, tajarin with salsiccia ragù, tagliata of veal, delicata braised cheek, finanziaria entrails, row meat, ravioli del plin.

