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BAROLO OF THE MUNICIPALITY OF SERRALUNGA

100% Nebbiolo

Production area: The vineyard from which this label originates extends, with western exposure and an altitude between 400 and 300 m asl, between the MGAs Manocino and Lirano

Terrain: Abbondante componente calcarea e marne grigie che si alternano a substrati sabbiosi

Harvest: manual

Vinification: De-stemming without crushing with much of the whole berry in the tank. Cold maceration in the first 36-48 hours, which is followed by the start of alcoholic fermentation, during which a couple of daily pump-overs are carried out to ensure slow processes and gentle extractions. Maceration on the skins lasts for approximately 20-25 days and then we have the beginning of malolactic fermentation

Refinement: In large 25-hectoliter French oak barrels for a total of 24 months

Color: Faint ruby with slight garnet notes

Fragrance: Fruity hints of dark cherry, with iron, balsamic and spicy notes

Flavor: Hints of dark fruit and cherry supported by an energetic and still young tannic texture devoted to evolution over time

Alcoholic Grade: 14% vol

