



Barolo

docg

Serra

Location

Serra MGA in Serralunga d'Alba

Grape variety

Nebbiolo

Vineyard

Eastern/south-eastern exposure, altitude 370 - 395 m a.s.l.

Vinification

The grapes are harvested by hand in October. After de-stemming and soft crushing, the juice is fermented in contact with the skins in a concrete tank for about 25 days, with daily pump-overs and one délestage at half way point.

Aging

From 18 to 36 months, depending on the vintage in 25 and 50 hl French oak barrels.

Perfumes

Blackberry, raspberry pulp, mint and balsamic texture typical to Serralunga.

Taste

Protagonist power and structure, strong but yet elegant tannins, long persistence.

Pairing

Lamb with juniper, braised beef, hare civet, Piedmont Braised Beef (Serving temperature: 16-17 °C).



GIOVANNI ROSSO