

# S E R R A L U N G A D ' A L B A

BAROLO  
DOCG  
RISERVA



1 9 9 8

A Barolo of particular personality: garnet-red with ruby highlights, it has a full and delicate, though intense nose, with long-lasting clear-cut overtones of withered roses, underbrush and spices. Its dry, austere taste is soft and full-bodied.



Nebbiolo



Serralunga d'Alba



High content of limestone and grey marl alternating with sand



300-400 asl



Medium-high hillside South/south-west



System: guyot  
4.400-5.000 plants/ha



I-II ten-days  
of October



14 % vol



17-18 °C



0,75 L

## TECHNICAL NOTES

**Vinification:** the fermentation is traditional: medium-long (15 days) in stainless steel vats with a floating cap at a controlled temperature (30-31° C). The must then stays in contact with the skins for further 15 days to optimize the extraction of the polyphenolic substances and help start the subsequent malolactic fermentation.

**Ageing:** one year in barriques from Allier and two year in oak casks still from Allier (2000 lt). After a soft clarification, the wine is bottled for a further

period of maturation in the bottle, the length depends from the characteristics of the vintages, but never less than 24 months. **Shelf-life:** The wine will reach its peak 6-8 years after the harvest, but its life can vary considerably depending on the vintage.

## TASTING NOTES

Immediately after the extraordinary 1997 vintage, the 1998 is a classic style Barolo that will surprise you. The colour is garnet-red with orange hues. The nose has a bouquet with a perfect

balance of floral, fruity and spicy notes of tobacco, liquorice and leather and balsamic hints. The mouth is dry, long-lasting but soft with very well balanced silky tannins

## PAIRINGS

Ideal with big red meat dishes and medium or mature cheeses, it can also make for pleasant after-dinner company.

