

SERRALUNGA D'ALBA

BAROLO
DOCG
RISERVA



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A Barolo of great personality and structure, resulting from perfect weather for the ripening of Nebbiolo grapes. Complex on the nose, and big and full-bodied on the mouth, with rich, ripe tannins providing breadth and depth.



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

Perfect vintage and Danilo Drocco's fist in Fontanafredda. The colour is garnet-red with orange hues. The lower production, essential to produce a high quality Riserva, gave a unique

character. The nose is fresh, with hints of mint and mushroom. The mouth is a perfect balance between ripe fruit and tannin, with a sapid and acid long lasting final.

PAIRINGS

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

