

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

BAROLO
DOCG
RISERVA



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The century ended with a Barolo showing plenty of structure, a soft, full taste and very intense fruit on the nose. A hot year and an early harvest for an elegant, round Barolo with exceptional balance and great personality.



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 clarifi-

cation, 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

A classic vintage Barolo. The colour is garnet-red with ruby highlights. The nose has a bouquet of ripe red fruit

and spicy notes. The mouth is well balanced with spicy hints of clove and cinnamon and a fresh, full-bodied and long-lasting texture.

PAIRINGS

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

