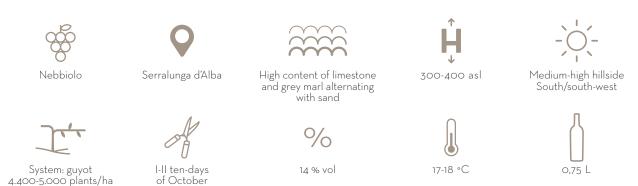
SERRALUNGA D'ALBA

BAROLO - **DOCG** -RISERVA



Mid-harvest rains left their mark, defining styles and selections. A Barolo that puts elegance first, showing plenty of acidity and dry tannins, but with good concentration of fruit giving depth and volume. Sweet strawberry and cherry aromas. Full-bodied, with chewy tannins and a long, flavorful finish.

Focused, with clean, rich fruit, offering lots of dark berry notes.



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 lenght 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

The lower production of this vintage, essential to produce a high quality Riserva, gave a unique character. The nose is a perfect balance of floral, fruity, spicy and balsamic notes. The mouth is dry, long-lasting and perfectly balanced with velvety tannins and fresh acidity.

PAIRINGS

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

