

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

BAROLO
DOCG
RISERVA



— 2 0 0 5 —

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.



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

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.

