

SERRALUNGA D'ALBA

BAROLO
DOCG
RISERVA



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A long and cold winter has postponed the vegetative awakening of the vine of 15 days compared to average. A cool year has allowed a perfect accumulation of polyphenolic substances, mostly the colour. The wine is fruity with full and sweet tannins: it's a Barolo for long ageing.



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 colour is garnet-red with ruby highlights. The nose has intense ripe fruit with cherry notes, and floral,

mainly violet, hints. The mouth is dry, full-bodied, persistent with a tannic and acid final.

PAIRINGS

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

