

Barolo D.o.c.g. Serradenari

Serradenari is an Additional Geographic Mention (MGA), equivalent of the French term "Cru". [*MGA are officially delimited production areas within the Barolo DOCG Appellation and underline the strong link of the wine with the territory]. The Serradenari vineyards are the highest in the whole Barolo production area with plants at nearly 500 meters asl. We can therefore speak of high hill viticulture. Our Barolo Serradenari particularly comes from one of the winery's oldest vineyards, planted over forty years ago.*



Variety: nebbiolo

Production area: La Morra

Altitude: from 450 to 480m asl

Soil composition: limestone and clay with sandy inserts

Cultivation method: Guyot

Exposure: South / South-West

Average age of vines: 40 years

Harvest: by hand, half of October



Vinification: destemming-crushing, maceration in temperature controlled tanks at 25–26 °C with daily pumpover for 50–60 days. In the best vintages the maceration keep on with submerged cap.

The spontaneous malolactic fermentation immediately follows;

Ageing: in oak barrels for at least 18 months.



Colour: garnet red;

Nose: violet, rose and cherry fragrances that evolve into a pleasant balsamic note as well as a hay hint;

Taste: pleasingly dry and full thanks to its excellent balance between the acidity and the noble tannins of the nebbiolo.



Serving temperature: 16–18°C

Food pairings: red meats, game, tasty braised meats and aged cheeses mature cheeses.

Wine suitable both to be enjoyed immediately and also with exceptional ageing potential.

DOSIO