

SERRALUNGA D'ALBA

BAROLO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 1.8 ha

Soil composition: mainly sand and sandstone alternating with grey silty marl

Training method: Guyot

Elevation: 820-918 ft a.s.l.

Vines/ha: 4,500 vines/ha

Exposure: South/South-East/East

Vines age: 20 years

Harvest time: mid October

First vintage: 2013

Production: 11,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: stainless steel tanks

Length: 35 days

Temperature: 77 °F

Maceration

Technique: on the skins with frequent pumping over

Length: 35 days

Aging

Container: 25-50hl barrels

Wood: French and Austrian oak

Length: 2 years

In bottle: 12 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 0 g/l

Acidity: 6.2 g/l

Dry extract: 26.9 g/l



FOOD PAIRINGS

Perfect with elaborate dishes such as roasts, braises, and beef stews, as well as with aged hard cheeses. Also ideal with cookies and chocolate desserts at the end of a meal.



TASTING NOTE

Brilliant garnet-red color.

The nose is fresh and elegant, with aromas of strawberry, cherry, red berries, rose, violet, and licorice.

On the palate, it is full-bodied, rich, and balanced, with delicate, elegant tannins.

PRODUCER PROFILE

Estate owned by: Garesio family

Winemaker: Gianluca Colombo

Total land under vine: 25 ha

Winery production: 90,000 bts

Region: Piedmont (Italy)

