

BAROLO SERRADENARI

PRODUCTION AREA

La Morra - Serradenari

VARIETY, PLANTING DENSITY

100% Nebbiolo, Guyot Poussard, 3500-4000 vines per Ha

YEAR OF PLANTING:

Gradually from 2001, 2004

ASPECT

Southwest

ALTITUDE

520 meters (1706ft)

SUBSOIL

Tortonian, prevailing presence of clay, loam, limestone and sand, neutral to acidic

HARVEST

Manual

VINIFICATION

By gravity. Full de-stemming, no crushing. Spontaneous fermentation in closed, old 60-HL truncated cone-shaped wooden vats. Maceration by delicate infusion with submerged cap for 40-60 days.

AGING

30 months in 25-HL Austrian oak casks and 7 months in bottle. No fining, no filtration.

THE VINEYARD

The geological division of the soil within Serradenari MGA is not straightforward and our namesake Barolo is born from several plots of land, sharing many similarities. They are located south-west, embracing our cellar and directly facing the centuries-old forest. Together with limestone, sand is the most significant component of the soil very poor in organic matter. These properties, combined with high elevation, proximity to the forest and strong winds blowing from the Alps, keep the vine vigor moderate. Physical fertility is moderate, given the high porosity which increases aeration but doesn't help water retaining.

