



# Barolo

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## del Comune di Serralunga d'Alba

**Location**  
Serralunga d'Alba

**Grape variety**  
Nebbiolo

**Vineyard**  
South-eastern/south-western exposure, altitude 300-350m a.s.l.

**Vinification**  
The grapes are harvested by hand in October. After de-stemming and soft crushing, the juice is fermented in contact with the skins in a concrete tank for about 25 days, with daily pump-overs and one délestage at half way point.

**Aging**  
From 18 to 36 months, depending on the vintage in 50 hl Fontainbleau Forest oak barrels.

**Perfumes**  
Cocoa and chocolate hints, ripen raspberry, plums and peppery hints.

**Taste**  
Savoury and juicy, soft in the mid-palate.

**Pairing**  
Grilled liver sausages, long cooking red meats. (Serving temperature: 16-17 °C).



**GIOVANNI ROSSO**