



CRU

Barolo DOCG La Serra

La Serra is one of the most important and recognised vineyards of Barolo. Its designation, located in the highest part of the municipality of La Morra. It expresses a classical style. A uniqueness and austerity, combined with the typical elegance of our manner. It is Matteo's favorite Barolo, because of the evolution of his bouquet; a special wine that because of good soil minerality is sapid to the palate.

Grape varietal: Nebbiolo

Soil: calcareous/clayey

Exposure: sud, south/east

Harvest time: October

Bottles produced: 2.706 (vintage 2015)

Vinification: maceration in contact with the grape skins for a duration of 10 days, alcoholic fermentation in steel tanks for 20 days, malolactic fermentation and ageing in French oak barrels for 18 months

In the glass a wine with a very rich bouquet with hints of spices, fresh and pleasant hints of chocolate, licorice and tobacco, typical of an austere Barolo of good complexity