

**REGION** - Serralunga D'Alba, Piemonte

**APPELLATION** - Barolo D.O.C.G.

**VARIETAL(S)** - 100 % Nebbiolo

**VINEYARD SIZE** - 1.5 hectares (average vine age of 50 years)

**SOIL** - tufo di Langa

**ANNUAL PRODUCTION** - 167 cases

**CELLARING POTENTIAL** - 10 to 15 years

## VINIFICATION

After being manually harvested, grapes were placed into concrete barrels where they fermented for 35 days with manual punchdowns of the cap. After primary fermentation was completed, the wine was raked into French Allier and Limousine barrels of medium size new 500L where it was aged for 18 months. After its passage in wood, the wine was bottled by gravity and without filtration. It spent another 18 months resting in bottle before being released.

## TASTING NOTES

**NOSE** - Classic old school Nebbiolo: cherries, fresh porcini mushrooms, leather, tobacco leaf and a hint of eucalyptus at the end.

**PALATE** - Medium body; medium-plus acidity and medium-plus tannins. Lots of leather and cherry flavour on the palate. Very long finish. So elegant and finessed.

