



BAROLO DOCG LA SERRA

Denomination:

Barolo Docg

Grape variety:

nebbiolo

First vintage produced:

2016

Exposure:

south

Soil type:

tuffaceous, clayey-
calcareous

Altitude of vineyards:

320 metres a.s.l.

Harvest:

by hand in 20 kg crates

Ageing:

30 months in wood

Vinification:

de-stemming,
fermentation in steel

Bottle size:

0,750 litre

Tasting notes:

garnet red in colour with orange highlights, the nose is complex with notes of red fruit, orange peel and rose.

In the mouth it is rich, full, complex with harmonious, fine and elegant tannins.

