

voerziomartini



BAROLO DOCG "LA SERRA"

MUNICIPALITY: La Morra

VARIETY: 100% Nebbiolo, variety Michet

PLANTS/HA: 6000

PLANTED VINEYARD'S YEAR: 1971

TRAINING SYSTEM: Guyot

SUN EXPOSITION: South West

SOIL: characterized by the Marne of Sant'Agata: they are mixed clay, fine sand and calcareous components

ALTITUDE ABOVE SEA LEVEL: 430 m.

IN THE VINEYARD: Over the past 30 years it has been significantly increased leaf area compared to the amount of bunches, so as to obtain consistently high quality grapes.

THINNING: the selection of the grapes takes place mainly in the vineyard during the entire phase of fruit set, veraison and ripening. Four/five green harvest are made manually in order to reduce the production per hectare and to have clusters all equal with a uniform ripening.

HARVEST: it is done by hand using small crates in order to haven't broken grapes before the crushing.

VINIFICATION: the alcoholic fermentation takes place with emerged cap in stainless steel tanks and it lasts 14/15 days. This process takes place with controlled temperature and oxygenation.

All the operations after the fermentation are made using nitrogen in order to protect the wine from oxygen, to preserve aromatic and colorant substances and to limit the use of sulfites.

AGEING: after the malolactic fermentation, the ageing takes place in wood. Tonneaux are used: 500 Lt, French oak (60% new, 40% second passage) for 24 / 30 months to give low hints of wood at the wine.

DRY EXTRACT: 33,5 g/L

COLOUR: intense ruby red with light amaranth shades and garnet red veins.

BOUQUET: intense, with notes of ripe red fruits, fresh strawberry jam and wild blackberries. Gentle reminiscences of vanilla.

FLAVOUR: full, smooth, almost opulent in its power. Rich but with right tannic balance and large sweet persistence. Cocoa and overripe fruits notes.

Well-structured wine, with great longevity and power. Young and very promising for a great future.

