

Barolo Margheria

D E N O M I N A Z I O N E D I O R I G I N E C O N T R O L L A T A
E G A R A N T I T A



Made from Nebbiolo grapes grown in the Margheria vineyard (sheet no. 7, land parcels 181-182-183-184) in Serralunga d'Alba.

Altitude: 340 m above sea level.

Total surface area: 1.1 hectares.

Soil composition: calcareous with a good percentage of sand.

Training system and vine density: traditional Guyot; with about 5,300 vines per hectare.

Yield per hectare: 4.5 tonnes.

Average age of vines: 35 years.

Harvest: manual, in the second half of October.

First year of production: 1985.

Total bottles produced: 5,500 750 ml bottles, 100 1.5 l bottles, 50 3 l bottles and 30 5 l bottles.

Alcohol content: 13.5-14% vol., depending on the vintage.

Vinification and ageing: traditional Barolo with fermentation and maceration lasting about 15-20 days at temperatures which vary from 31 to 33° C; the wine is aged in large oak barrels for about 30 months and

is left to mature in bottles placed in special dark, cool cellars for at least a year.

Note: fantastic vineyard which combines the potency of our lands with the elegance and harmony generated by the sandy percentage of the soil. Traditional vinification and ageing are the natural complement to the outstanding characteristics of the grapes.

Tasting characteristics

Appearance: deep garnet red.

Bouquet: ethereal, featuring spicy, tobacco and brushwood notes; there are also important mineral notes.

Flavour: classic and nicely harmonious wine, tannic when young and with considerable ageing potential, making it an unmistakable "Nebbiolo of Serralunga".

It is best to decant and serve it at temperatures between 18-20°C.

An important wine, it encapsulates all the history of our land and fully expresses its talents when served with rich dishes, such as roast red meats or game stew. It is also excellent with medium-mature and mature cheeses.

Serralunga d'Alba

M A S S O L I N O