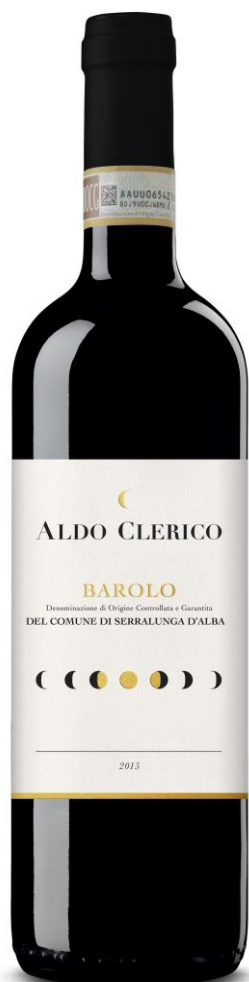




ALDO CLERICO

BAROLO DOCG DEL COMUNE DI SERRALUNGA D'ALBA



Grape: Nebbiolo 100%

Municipality of production: Serralunga d'Alba (CN)

Number of bottles produced each year: 3500

Training system: Guyot counter-espalier

Vineyard exposure and altitude: south 400 mt. a.s.l.

Type of soil: mainly clayey and calcareous

Age of vines: 40-50 years

Planting density: 4000 plants/ha

Yield/hectare: 6,5 tonnes/ha

Harvest period: second ten days of October– manual harvest

Wine-making process: alcoholic fermentation in stainless steel tanks for 20/25 days, with temperature-control and daily pumping over.

Maturing: two years in barriques and oak barrels and 12 months more in bottle

Organoleptic Analysis: The Barolo of the municipality of Serralunga presents itself with a lively red with grenade shades.

The nose is rich, austere and deep. The dried violet and undergrowth notes, typical of Nebbiolo wine, and those balsamic ones of the territory of origin, are expressively balanced. The palate is warm, broad and full. The tannin is very present, soft and it extends pleasantly the mouthfeel. This wine is already pleasant now, but it will give you a good expression of Serralunga in the coming years.

Serving temperature: 18° C