Prunotto



SERRA 2021

Classificazione

Barolo DOCG

Annata

2021

Climate

The 2021 growing season began with mild winter weather but periods of precipitation and even some snowfall affected the area guaranteeing excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat events. June and July saw occasional summer storms. At harvest time, optimal temperature swings between day and night allowed the grapes to achieve optimal ripeness and excellent balance between sugar levels, freshness, and polyphenolic maturity. The grape harvest took place on October 20th.

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Harvest and Vinification

Freshly harvested grapes were brought to the cellar, sorted, destemmed, and crushed. Maceration on the skins lasted for approximately one week at a temperature that did not exceed 30 °C (86 °F). Malolactic fermentation was completed before the end of winter. The wine was left to age in 50 hL oak barrels for at least 18 months.

Historical Data

Barolo Serra comes from an exceptional vineyard in the Serralunga d'Alba area. A wine produced for the first time this vintage, in limited quantities, in an area historically renowned to the production of Barolo. The vineyards' diversified sunlight exposure and traditional aging in large format barrels enhance the balance and complexity of Nebbiolo.

Tasting Notes

Barolo Serra is dark garnet red in color. The nose is refined and pleasant: intense notes of small red fruit meet hints of roses violets and spicy aromas of pink pepper and ginger. The palate is elegant and well-balanced, marked by outstanding freshness and savory balanced tannins. The persistent aftertaste echoes fruity notes perceived on the nose.