Prunotto



SERRA 2020

Classificazione

Barolo DOCG

Annata

2020

Climate

The 2020 growing season began with normal winter weather, mild temperatures and limited precipitation without any extreme weather events. The first half of spring was relatively dry and sunny that guaranteed early and even vine growth. May and June brought generous precipitation that slowed down vine development causing the vines to lose the head start acquired at the beginning of spring. However, the rain showers provided beneficial groundwater reserves that, together with moderate summer temperatures, prevented water stress in the vineyards. Periodic cluster thinning balanced the crop load per vine and helped increase optimal sugar concentration levels. Excellent climatic conditions during September, characterized by significant temperature swings between day/night, ensured an ideal ripening phase. The grape harvest took place on October 9th.

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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 a lively and deep garnet red color. The nose is both austere and fascinating at the same time: notes of red fruit are accompanied by hints of sage, forest floor, and impressions of roses and violets. The palate is generous and elegant defined by outstanding tannic structure and pleasant freshness. The wine closes with a long and persistent finish.