

BAROLO DOCG LA SERRA - 2010

REGION:

BAROLO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
L A S E R R A



GIOVANNI ROSSO
AZIENDA AGRICOLA DI DAVIDE ROSSO IN SERRALUNGA D'ALBA
ITALIA

HOME

GRAPES / SOILS

Nebbiolo	Planted 1984, 1996, 2003	Limestone	1 ha
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THE WINE

Vineyard Profile

- Vineyard name / Locality: La Serra / Serralunga d'Alba
- Years planted: 1984, 1996, 2003

Harvest Notes

- Grape Harvest: Harvested by hand
- Fermentation: Vinification in cement tanks with ambient yeasts. Fermentation over 30 – 35 days with Remontages, Delestages, and daily punching-down of the cap
- Aging: Elevage happens in large 25 hl Fontainebleau Forest French oak casks for 36 months
- Bottling: The wine is bottled without filtration
- Training: Guyot

Winemaker's Notes

- Color: Garnet-red , concentrated and bright
- Bouquet: Violet and rose overtones, with black fruit characteristics and hints of coffee and liquorice
- Taste: Black cherry, plum and dark fruit flavors, coffee, liquorice and earthy, leathery overtones. More powerful than the Cerretta, showing more dense tannins and a typically precise, long Serralunga finish
- Pairings: Stracotto piemontese

Technical Information

- Wine Area: 100% Nebbiolo
- Alcohol: 14.5% vol
- Production: 4800 bottles
- First year of production: 2004
- Total Acidity: 6.30%
- Sugar: 0
- pH: 3.6
- Maximum Serving Temperature: 16°-17° C
- Glasses: Burgundy balloons

REVIEWS

Barolo DOCG La Serra – 2010

93-95 Points - Antonio Galloni - vinousmedia.com, January, 2014

Dark red cherries, plums, smoke, freshly cut flowers and crushed rocks grace the 2010 Barolo La Serra. A wine of exquisite finesse and polish, the 2010 is pure silk on the palate. Stylistically, it is a more pointed, vibrant wine than the Cerretta, with a greater sense of energy and pure minerality.
