

BAROLO LA SERRA DOCG

La Serra, is another Barolo produced by Marcarini. Located in a historic area with a long-standing reputation, whose soils, even though containing low levels of organic substances, are nevertheless rich in mineral salts and microelements, that are capable of giving wines with an appealing colour, good structure, savory flavour, and never excessively tannic.

The ripening period is slightly delayed compared to Brunate's, and this results in really elegant wines and seemingly less structured but still generous and rich in ethereal bouquets of great intensity.

The fermentation is strictly controlled and the submerged cap maceration may go on for at least four weeks. The Barolo is aged, once the malolactic fermentation is completed, for two years in Slavonian oak barrels of a medium capacity of (20/40 hectolitres).

When the Barolo is ready to be bottled there is no overuse of technological methods since the Barolo is not clarified or filtered.

The wine has a garnet color with ruby-red reflections and a slight orange edge. The nose is ethereal, fresh, elegant, and very persistent, with hints of violet, rose, liquorice, and sweet spices. In the mouth, the flavor is long and intense.



To be served in crystal glasses with very large bowls.

Variety:	Nebbiolo
Rootstocks:	Kober 5BB – 420 A
Plant Density:	4,000 plants per hectare
Training System:	Free-standing espalier with "Guyot" pruning
Average Altitude:	380 m above sea level
Exposure:	South, Southwest
Soil:	Calcareous, argillaceous with magnesium content
Plantation Date:	1992/2002
Zone:	La Morra
Cultivated Area:	4 hectares