

## BAROLO LA SERRA DOCG

**La Serra**, or rather the other side of the Marcarini Barolo production, comes from a historic area of ancient origin whose soil, lacking organic substances but rich in mineral salts and micro-elements, is capable of giving wines good color, structure, and flavorful but never excessive tannins. The particular microclimate is characterized by a slight ventilation with the circulation of fresh and dry air.

The ripening occurs a bit later than in the Brunate area, resulting in very elegant and apparently less structured wines, but always generous and rich with intense, ethereal bouquets. The fermentation and all phases of maturation follow the same traditional methodology as the Brunate wine.

From 2015, to improve the quality of the wine, we select the grapes during the harvest.

The wine has a garnet-color and ruby-red reflections with a slight orange note. 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.



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