



Villadoria
SERRALUNGA D'ALBA

BAROLO D.O.C.G. SERRALUNGA D'ALBA

There are several important crus that made Serralunga d'Alba world-renowned.

Looking at the map showing the 11 villages of Barolo production area, Serralunga d'Alba stands out for its peculiar position, like a greenhouse from north to south. One can easily understand how each area boasts different expositions, compositions of soil and microclimates. The Lanzavecchia Family has selected some of the most famous and suitable vineyards in its estate, such as Lazzarito and Meriame, creating a Barolo with a strong personality, where the terroir unequivocally expresses itself.



GRAPE VARIETY

Nebbiolo

PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from selected vineyards in Serralunga d'Alba, among them the most renowned are cru Lazzarito and Meriame, both west facing and placed on a marvelous natural amphitheater. The soil is made up of calcareous marl of sedimentary origin with a good percentage of clay. Nebbiolo plant achieves here its greatest vegetative vigour and production potential, wisely tamed by the hand of the winemaker. The training system used is Guyot, at planting densities of around 4500 vines per hectare, and yields of around 50 hectolitres. The average age of the vines is 25 years old.

WINEMAKING

Grapes are harvested by hand and are then destemmed and crushed gently. Alcoholic fermentation takes place in stainless steel tanks at a maximum temperature of 28°C. The time on the skins varies from 25 to 28 days, to extract the maximum quantities of polyphenols and structure. Racking off takes place at the end of the alcoholic fermentation and the temperature of the new wine is made use of for the spontaneous onset of the malolactic fermentation.

AGEING

The wine is aged for a minimum of about 18 months in Slavonian oak barrels and is then finished off in tanks for a total of 38 months. Serralunga terroir gives elegance and character, delivering a great structure and integrated tannins. A noble and important wine, best after 4 years from the harvest, it will unwind in the cellar for at least 25 years depending on the vintage.

TASTING CHARACTERISTICS

Ruby red colour with garnet highlights. Rich and expressive bouquet, dry rose, cherry in alcohol lead the way to goudron, leather, pepper and truffle. On the palate it is dense and fleshy. Creamy and luscious texture, it evolves in the glass showing the best of Serralunga d'Alba cru.

FOOD PAIRINGS

Full flavoured red meat dishes. Aged cheeses. Excellent with truffle dishes.

SERVING TEMPERATURE

20 C°. It is advisable to open the bottle an hour before serving.