

Barolo Margheria

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

Made from Nebbiolo grapes grown in the Margheria vineyard in Serralunga d'Alba.

Altitude: 340 m (1,115 ft)

Total Surface Area: 1.1 hectares (2.7 acres)

Soil Composition: Calcareous with a good percentage of sand

Training System and Vine Density: Traditional Guyot; with about 5,300 vines per hectare (2,146 per acre)

Yield: 4.5 tons per hectare (1.8 tons per acre)

Average Age of Vines: 35 years

Harvest: Manual, in the second half of October

First Year of Production: 1985

Alcohol Content: 13.5-14.5% vol., depending on the vintage

Vinification and Aging: Traditional Barolo with fermentation and maceration lasting about 15-20 days at temperatures which vary from 31-33°C (88-93°F); the wine is aged in large oak barrels for about 30 months and is left to mature in bottles placed in special dark, cool cellars for at least a year.



Fantastic vineyard which combines the potency of our lands with the elegance and harmony generated by the sandy percentage of the soil. Traditional vinification and aging are the natural complement to the outstanding characteristics of the grapes.

Appearance: Deep garnet red

Bouquet: Ethereal, featuring spicy, tobacco, and brushwood notes; there are also important mineral notes.

Flavor: Classic and nicely harmonious wine, tannic when young and with considerable aging potential, making it an unmistakable "Nebbiolo of Serralunga".

Service Temperature: It is best to decant and serve it at temperatures between 18-20°C (64-68°F).

Food Pairings: An important wine, it encapsulates all the history of our land and fully expresses its talents when served with rich dishes, such as roast red meats or game stew. It is also excellent with medium-mature and mature cheeses.

Serralunga d'Alba

MASSOLINO