



BAROLO del Comune di Serralunga d'Alba DOCG

WINE DESCRIPTION

Giovanni Rosso is not just a Barolo producer, but a “Serralunga producer”. His Nebbiolo vineyards are located in the most historical areas of Serralunga, such as La Serra, Broglio, Damiano and Vigna Rionda (all mentioned in a document dated 30th May 1694), as well as Cerretta, Gianetto and Sorano. The type of soil, altitude, exposure vary from one cru to another. Know-how learnt day after day over the past 100 years has enabled Giovanni Rosso to understand perfectly the subtleties of each plot.

TASTING NOTES

Deep ruby red color with garnet hues. The nose is very elegant, showing complex tertiary notes of dark cocoa, ripe raspberry, plum and peppery hints. The sip is extremely polished, rich, well-structured and well balanced with smooth tannins and a long flavorful finish.

FOOD PAIRING

Ideal with grilled liver sausesges and robust dishes such as roasts, braises, all types of game, and with aged hard cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Part of Cerretta, and Meriame, Costabella, Sorano, and Lirano vineyards in Serralunga d'Alba
Vineyard size:	7 Ha
Soil composition:	From the Lequio formation, composed of sand and sandstone alternated with grey silty marl
Training method:	Vertically trellised, Guyot pruning system
Elevation:	250 - 280 m a.s.l.
Vines/hectare:	4,500/hectare
Exposure:	South, Southeast and East
Age:	20 years
Harvest time:	Mid October
First vintage:	2001
Production:	45,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Cement vats (35 days at 25°C)
Maceration technique:	On the skins for 35 days with frequent pumping-over, racking and returning
Type of aging container:	French oak barrels of 25 and 50 Hl
Length of aging:	36 months
Length of bottle aging:	6 months

PRODUCER PROFILE

Estate owned by:

Rosso Family

Winemaker: Davide Rosso

Total acreage of vine: 30 ha

Winery Production: 300,000 btl

Region: **PIEMONTE**

ANALYTICAL DATA

Alcohol:	14 %
Res. sugar:	0 g/L
Acidity:	6.20 g/L
Dry extract:	26.9 g/L



Organic grapes
(not certified)