



Since 1897, when this winery was the only one on Barolo's Cannubi Hill, Fratelli Serio & Battista has been an integral player in the rich history of Piemonte winemaking - particularly in the production of classically styled Barolo. Now entering its fifth generation of winemaking, with cousin's Federica and Emanuela at the helm, Fratelli Serio & Battista is bringing the

family's dedication to tradition and authenticity into the modern era, using sustainable practices to produce world class wines that are a true reflection of terroir. The 2022 Barbera d'Alba captures the spirit of the winery beautifully, boasting a fresh and intense bouquet of fruit and spice, complemented by soft tannins and a hint of cherry on the finish.

Region & Classification

|country| Italy
|region| Piemonte
|village| Vergne
|classification| DOC

Wine Data

|varietal| 100% Barbera
|alcohol| 14.5%
|acidity| 5.6 g/L
|residual sugar| 0.1 g/L

Terroir & Cultivation

|soil| Clay and sand
|exposure| South, southeast
|elevation| 280-300m
|farming practices| Organic and biodynamic farming practices, guyot vine training system
|harvesting| October, harvested manually
|age of vines| 10 years
|vineyard size| 0.4 hectares

Vinification & Aging

|maceration| 20% whole grape, pump over cap for 10-12 days in stainless steel barrels
|fermentation| Fermented in stainless steel tanks followed by malolactic fermentation
|aging| Aged in stainless steel tanks followed by 6 months of bottle aging
|production| 3,600 bottles

