



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 2020 Dolcetto d'Alba captures the spirit of the winery beautifully with a fresh and fruity nose of ripe red fruit, a full-bodied taste reminiscent of blackberries and raspberries, and a clean, dry finish.

Region & Classification

|country| Italy

|region| Piemonte

|sub-region| Barolo

|production area| Liste, Vergne

|classification| DOCG

Wine Data

|varietal| 100% Dolcetto

|alcohol| 13 %

|acidity| 5.05 g/L

|residual sugar| 0.16 g/L

Terroir & Cultivation

|soil| Clay and limestone

|exposure| South

|elevation| 270-300m

|farming practices| Organic and biodynamic farming practices, guyot vine training system

|harvesting| September, harvested manually

|age of vines| 48 years

|vineyard size| 0.7 hectare

Vinification & Aging

|maceration| Pump over cap for 6-8 days in wooden vats

|fermentation| fermentation in steel barrels followed by malolactic fermentation

|aging| Aged in steel barrels followed by a short period of bottle aging

|production| 6,000 bottles

