



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 2019 Barolo Albarella captures the spirit of the winery beautifully, showcasing robust dark fruits, balsamic, menthol, and impressive, chalky tannins on a long finish. 93 points, Vinous Media.

Region & Classification

|country| Italy

|region| Piemonte

|sub-region| Barolo

|production area| Albarella

|classification| DOCG

Wine Data

|varietal| 100% Nebbiolo

|alcohol| 14%

|acidity| [acidity] 5.7 g/L

|residual sugar| [residual sugar] 0.25 g/L

Terroir & Cultivation

|soil| Clay

|exposure| South, Southwest

|elevation| 350m

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

|harvesting| Hand harvested end of September and beginning of October

|age of vines| 7 years

|vineyard size| 8,000 kg/ha

Vinification & Aging

|maceration| 20 days with 20% whole bunch

|fermentation| Fermented in stainless steel with indigenous yeasts, followed by induced malolactic fermentation

|aging| Aged 18-20 months in wood barrels

|production| 1,040 bottles

