



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 Cannubi captures the spirit of the winery beautifully, delivering freshness and complexity on a silky palate layered with, plum, dark cherry, mint, and licorice. 93 points, *Jeb Dunnuck*.

Region & Classification

- |country| Italy
- |region| Piemonte
- |sub-region| Barolo
- |production area| Cannubi
- |classification| DOCG

Wine Data

- |varietal| 100% Nebbiolo
- |alcohol| 14%
- |acidity| 5.90 g/L
- |residual sugar| 0.75 g/L

Terroir & Cultivation

- |soil| Fine sand and limestone of the Tortonian and Elvesiano area of Barolo
- |exposure| South, southwest, southeast
- |elevation| 300-260m
- |farming practices| Organic and biodynamic farming practices, guyot vine training system
- |harvesting| October, harvested manually
- |age of vines| 25-40 years
- |vineyard size| 3 hectares

Vinification & Aging

- |maceration| Pump over cap for 20 days in wooden vats
- |fermentation| Fermented in steel tanks with indigenous yeasts followed by malolactic fermentation
- |aging| Aged in 2,500-5,000 liter Slavonian oak barrels for 30 months followed by 6 months of bottle aging
- |production| 19,000 bottles

