



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 Langhe Nascetta captures the spirit of the winery beautifully, showcasing remarkable structure, notes of citrus and exotic fruit, acacia honey, minerals, and a long, vibrant finish.

Region & Classification

|country| Italy
|region| Piemonte
|sub-region| Langhe
|classification| DOCG

Wine Data

|varietal| 100% Langhe Nascetta
|alcohol| 14%
|acidity| 5.48 g/L
|residual sugar| 1 g/L

Terroir & Cultivation

|soil| Sand and clay
|exposure| West
|elevation| 260-300m
|farming practices| Organic and biodynamic farming practices, guyot vine training system
|harvesting| September, harvested manually
|age of vines| 5-10 years
|vineyard size| 0.4 hectares

Vinification & Aging

|maceration| Cold maceration in steel tanks for 24 hours at a controlled temperature of 6-8°C
|fermentation| Soft press; fermentation for 15 days at a controlled temperature of 16-18°C
|aging| Aged sur lies with battonage in steel barrels for 1-2 months with additional 1-2 months of bottle aging
|production| 4,000 bottles

