



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.

### Region & Classification

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

### Wine Data

|varietal| 100% Nebbiolo  
 |alcohol| 14%  
 |acidity| 5.7 g/L  
 |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

