



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 Elviesiano 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

