



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| 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

