



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 Nebbiolo captures the spirit of the winery beautifully, displaying vibrant red cherry and rose petal, with a silky texture and firm tannins, culminating in a lingering, mineral finish.

Region & Classification

|country| Italy
|region| Piemonte
|sub-region| Barolo
|village| Diano d'Alba
|classification| DOC

Wine Data

|varietal| 100% Nebbiolo
|alcohol| 14%
|acidity| 4.95 g/L
|residual sugar| 0.18 g/L

Terroir & Cultivation

|soil| Clay and tuffaceous
|exposure| West, south
|elevation| 230-240m
|farming practices| Organic and biodynamic farming practices, guyot vine training system
|harvesting| October, harvested manually
|age of vines| 15 years
|vineyard size| 0.7 hectares

Vinification & Aging

|maceration| Pump over cap for 8-12 days in steel tanks
|fermentation| fermented in steel tanks followed by malolactic fermentation
|aging| Aged in steel barrels for 4 months followed by 6 months of bottle aging
|production| 6,900 bottles

