

Fratelli Serio & Battista Borgogno

Barolo | DOCG



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 captures the spirit of the winery beautifully, offering clear notes of dried cherry, orange peel, cinnamon, and star anise, with a well-defined, translucent structure, making it an exemplary representation of its vintage. 92 points, Vinous Media.

Region & Classification

|country| Italy
|region| Piemonte
|sub-region| Barolo
|village| Novello
|classification| DOCG

Wine Data

|varietal| 100% Nebbiolo
|alcohol| 14%
|acidity| 5.6 g/L
|residual sugar| 0.45 g/L

Terroir & Cultivation

|soil| Calcareous and clay
|exposure| South, southeast
|elevation| 350m
|farming practices| Organic and biodynamic farming practices, guyot vine training system
|harvesting| October, harvested manually
|age of vines| 25-30 years
|vineyard size| 1.3 hectares

Vinification & Aging

|maceration| Pump over cap for 15-20 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 followed by 6 months of bottle aging
|production| 15,000 bottles

