



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 Gavi captures the spirit of the winery beautifully, sporting a pale yellow-green color, fresh citrus and subtle florals on the nose, and finishing with a pleasant, lively taste that lingers on the palate.

Region & Classification

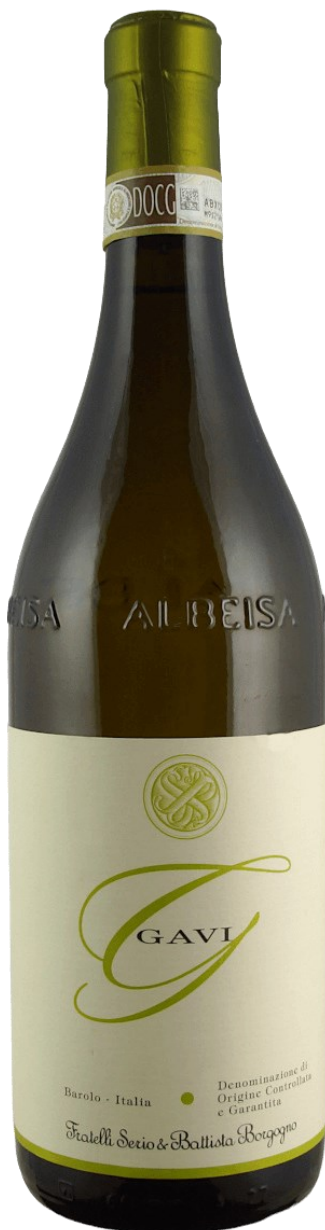
|country| Italy
|region| Piemonte
|sub-region| Gavi
|classification| DOCG

Wine Data

|varietal| 100% Cortese
|alcohol| 13%
|acidity| 5.2 g/L
|residual sugar| 0.9 g/L

Terroir & Cultivation

|soil| Calcareous and clay
|exposure| South, southeast
|elevation| 280m
|farming practices| Organic and biodynamic farming practices, guyot vine training system
|harvesting| Harvested manually at the end of August
|age of vines| 5-10 years
|vineyard size| 0.5 hectares



Vinification & Aging

|fermentation| Destemmed followed by a short period of cold maceration and soft pressing; slow temperature controlled fermentation in steel tanks with selected yeasts followed by natural settling and decanting and a short resting period at a controlled temperature of -3°C
|aging| Aged 1-2 months in steel tanks followed by up to 2 months of bottle aging
|production| 4,000 bottles depending

