



## Schiavenza Barolo Serralunga



### CLASSIFICATION:

Barolo DOCG Serralunga d'Alba (MGA).

### GRAPE VARIETIES:

100% Nebbiolo.

### GROWING LOCATION:

Different positions all located in the village of Serralunga d'Alba.

### VINEYARD:

Calcareous and tuffaceous ground. South-East exposure. Guyot cultivation. Density 4000 plants/hectare. Altitude 900-1200 ft a.s.l..

### MATURATION AND REFINEMENT:

Fermentation in cement vitrified tanks. Refinement in large Slavonian oak casks 20-40hl (630 - 1060 gallons) for 36 month.

### TASTING NOTES:

Color: Intense pomegranate with ruby veins

Nose: woody fruits, violet and rose

Palate: solid, intense with velvet tanniins

### RECOMMENDED PAIRINGS:

Game meat (venison, elk, deer, pigeon). White truffles.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 6.565 bottles vintage 2014.



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