



## Barolo Docg

### Serra dei Turchi 2017

#### Vintage description

The 2017 vintage was warm and dry. The slight vegetative advance coincided with a particularly intense spring frost that effected many parts of Europe. This was the first cause of quantity decrease. The scarcity of rainfall was the second cause. At a physiological level the plants have exploited the little rain at the beginning of September to the fullest, and therefore on average the grapes are smaller and more concentrated with a perfect even ripening.



**Grapes:** Nebbiolo - **Harvest:** 5<sup>th</sup> October 2017 - **Village:** La Morra **MeGa (Cru):** Serra dei Turchi - **Maceration:** 14 days **FML:** 100% - **Aging:** 2 small cask of 228lt and 7 years old - **Aging time:** 32 months – **Bottling:** 14<sup>th</sup> July 2020

#### Data

Alcohol: 14,50 % - Total acidity: 6,28 g/L – Dry extract: 30,1 g/L

#### Winemaker notes

Serra dei Turchi is particularly important for our winery as it is the first plot purchased by our founder Paolo Colla in 1961, and marks our entry into Barolo. The passion and love for Barolo gave Paolo Colla the courage to move here from his native town Diano d'Alba, more famous for the Dolcetto wine.

We select the smallest bunches from the best parts of the vineyard. The grapes are carefully de-stemmed by hand for maximum delicacy. Fermentation takes place with indigenous yeasts, in a small dedicated container, and the wine is aged in 228 liter barrels of 7th passage. In 2017, we produced 136 magnums, 1 double magnum, all numbered.

#### Tasting notes

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