



Barolo Docg
Serra dei Turchi
2016

Vintage description

2016 was one of the latest vintages in recent years. A winter with mild temperatures and little rainfall preceded a fresh and rainy spring which caused a certain delay in the phenological cycle of the vine. In August, September and October the weather was excellent and allowed the grape to ripen perfectly, benefiting from both the spring water reserves and a marked temperature range which is very important for a good maturation of the tannins. The Nebbiolo vine "loves" this type of vintage.



Grapes: Nebbiolo - **Harvest:** 18 October 2016 - **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:** 19 June 2019

Data

Alcohol: 14,5 % - Total acidity: 5,96 g/L – Dry extract: 29,4 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 2016, we produced 186 1.5 liter magnums, all numbered.

Tasting notes
