



Barolo Docg

Serra dei Turchi 2018

Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



Grapes: Nebbiolo - **Harvest:** 10 October 2018 - **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:** 9 July 2021

Data

Alcohol: 15,00 % - Total acidity: 6,59 g/L – Dry extract: 30,3 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 2018 we've produced 282 numbered Magnums.

Tasting notes
