



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:

100% Dolcetto

PRODUCTION AREA:

Dolcetto is one of the most typical grape varieties grown in the Langhe hills. Its characteristic freshness and fruity tones are brought out by the loose soil, which is rich in quartz sand and fine silt. This land gives the wine a high concentration of mineral salts and enables its bouquet to open up rapidly.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system on steep hills.

VINIFICATION PROCESS:

As soon as the grapes are collected, they are quickly taken to the cellar where they are destemmed and softly crushed. The traditional floating-cap fermentation is conducted in thermo-conditioned tanks. Maceration lasts for 5 days during which the wine is regularly recycled from the bottom to the top of the tank. The wine is racked when the fruit is not yet completely dry, and its fermentation is completed slowly without coming into contact with the skins, in order to enhance its fruity tones. After the fermentation, the wine is kept in stainless steel tanks to preserve its fresh and fruity characteristics.

ORGANOLEPTIC CHARACTERISTICS:

The color of this Dolcetto wine is ruby-red with intense shades of purple. The nose is fresh and quite fruity with a distinct scent of Morello cherry. The dry, pleasantly balanced flavor is due to the low level of acidity.

FOOD PAIRINGS:

Its freshness and well-balanced aroma make Servaj the perfect pairing for appetizers, first courses and tasty dishes.

SERVING TEMPERATURE:

16° C (61° F)

ALCOHOL BY VOLUME:

13.5% Vol

