

DOMINI  
**SERTAIA**

**BAROLO**  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA



**GRAPES:** 100% Nebbiolo

**VINEYARD AREA:**

The Nebbiolo grapes are selected from low-yielding vineyards in the heart of the Barolo DOCG area, in Piedmont. The vines are trained using the Guyot method.

**HARVEST:**

The grapes are hand-picked in the first half of October.

**VINIFICATION:**

After de-stemming, the grapes are gently pressed. Fermentation takes place at a controlled temperature of 24°C-25°C for 8-10 days. Frequent pumping over and rack and return are carried out in the early stages of fermentation for a gentle extraction of aromas and tannins. After racking, malolactic bacteria are added to induce malolactic fermentation.

**AGEING:**

The wine is aged for 30 months in large 40hl Slavonian oak casks and 8 months in stainless still tanks.

**ALCOHOL:** 14%

**WINEMAKER'S NOTES:**

This wine has a translucent brick-red colour. The bouquet is complex with notes of violet, rosehip and rose petals interlaced with notes of redcurrant, cherry and figs. Balsamic notes, mint and lavender evolve into liquorice and spice on the finish.

On the palate it is rich, layered with notes of marasca cherry and leather. It has fine grained, silky tannins which are well integrated with the fruit and spice.

Ideal for subtle, yet rich foods like truffle risotto, charcuterie boards, steak or with casseroles or even black cod.