



Barolo Lazzarito

Designation: Barolo D.O.C.G.

Grape variety: Nebbiolo 100%

The grapes come from the MGA "Lazzarito" vineyard in the municipality of Serralunga d'Alba, a fabulous amphitheater-shaped plot with a south-western exposure. The soil is rich in limestone and clay, and the altitude is between 330 and 380 m asl. The average age of the Guyot-cultivated vines is 43 years, and there is a density of around 4,500 plants per hectare. The estate surface is around 2 hectares.

Winemaking: grapes harvested by hand. After gentle pressing, the juice ferments for around 4 weeks in a steel tank, in contact with the skins. This period includes pre and post-fermentation maceration, involving the traditional submerged-cap method. Malolactic fermentation takes place in wood.

Ageing: around 30 months in oak barrels and, for a small portion, barriques.

Description: intense ruby-red color with garnet hues. The nose is alluring and profound. Balsamic notes, sage, eucalyptus, white pepper and wild mint emerge. On the palate, it is full-bodied, with a taut, mineral finish. As is typical of Serralunga, the tannins are stark, sharp and very profound. The sweet persistence of the finish is delightful.

