



Villadoria
SERRALUNGA D'ALBA

BARBARESCO D.O.C.G.

Nebbiolo has a two-fold soul: Barolo expresses strength and power, Barbaresco class and elegance. The Villadoria cellars have special ministerial permission to make and age Nebbiolo for Barbaresco outside the production zone. This authorisation has been granted to just a few historic Barolo zone wine estates and allows us to follow the whole wine making process. In Barbaresco, too, Villadoria's style is traditional, in line with its Barolo concept. Large barrels and lengthy periods on the skins create a noble wine of incontrovertible elegance.



GRAPE VARIETY

Nebbiolo

PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from the Barbaresco, Neive and Treiso hills and part of San Rocco Seno d'Elvio d'Alba village. The specific sun exposure of the vineyards, their microclimate and clayey limestone soil, packed with tufaceous marls, create the ideal terroir for top quality grapes. The training system used is Guyot and yields are around 50 hectolitres per hectare.

WINEMAKING

The grapes are harvested by hand, destemmed and then crushed very gently. Alcoholic fermentation takes place in controlled temperature stainless steel tanks. The time on the skins varies according to vintage, from 15 to 20 days, during which time frequent pumping over helps the noble substances to be extracted from the skins. Malolactic fermentation occurs spontaneously after racking off.

AGEING

Like Barolo, Barbaresco needs time to express its potential to the full. The total ageing period is 26 months, of which 9 in medium sized oak barrels. During this period the wine's polyphenols evolve considerably, and Barbaresco obtains a perfect balance between power and grace. Ageing potential is 10 to 15 years depending on vintage.

TASTING CHARACTERISTICS

A traditional Barbaresco, it is garnet red in colour with ruby highlights, and has an ethereal nose with rose and violet, red fruit jam, raspberry and also vanilla, nutmeg, white pepper and aniseed aromas. It is full-bodied in the mouth, with tannins which never predominate, and is balanced and long lasting.

FOOD PAIRINGS

Pasta dishes with meat sauces, red meat based, braised dishes and game, cheeses including matured cheeses.

SERVING TEMPERATURE

18-20 C°. It is advisable to open the bottle an hour before serving.

ALCOHOL BY VOLUME

13-14.5% vol.