



Villadoria
SERRALUNGA D'ALBA

BAROLO LAZZARITO D.O.C.G.

After many years, Villadoria has chosen to present, in the special vintage 2015, the Barolo Lazzarito, one of the most renowned vineyards among the Additional Geographical Mentions of Serralunga d'Alba. A wide and sunny mid-hill basin (400 meters above sea level) facing south south west where the soil has very ancient origins, the calcareous marl of marine sedimentary origin alternating with gray, blue and yellowish layers. A wine with a distinctive trait, it combines the power of Barolo with the harmony of balance.



GRAPE VARIETY

Nebbiolo

PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from the Lazzarito vineyard of Serralunga d'Alba. The south-south exposure of the hill, the microclimate and the special composition of the soil, calcareous marl of sedimentary origin produce high quality grapes. The training system is Guyot, with a density of about 4500 plants per hectare, with a yield of about 55 hectoliters. The average age of the vines is 25 years.

WINEMAKING

The grapes, harvested by hand, are destemmed and then pressed very softly. Alcoholic fermentation takes place in stainless steel tanks at a maximum temperature of 28 ° C. The time on the skins varies from 25 to 28 days, to emphasize polyphenolic extraction and structure. Just finished the alcoholic fermentation, the temperature of the new wine is used for the start spontaneous malolactic fermentation.

AGEING

It takes place in medium size Slavonian oak barrels for a minimum period of about 20 months, and is then finished off in tanks for a total of 38 months. A wine with an important structure, with noble tannins, it reaches its maturity afterwards 5 years after harvest and has an evolutionary potential of at least 25 years.

TASTING CHARACTERISTICS

The color is typical of Barolo, ruby red with garnet highlights. Rich and ripe, the bouquet has notes of dried rose, violet, spices and truffle. The structure is important, the texture dense. Great initial power, evolves over the years on elegant and sweeter notes typical of noble tannins.

FOOD PAIRINGS

Important dishes based on red meat and game. Cheeses. Dishes with truffle.

SERVING TEMPERATURE

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

ALCOHOL BY VOLUME

13-14,5 % Vol.