



Villadoria  
SERRALUNGA D'ALBA

## BAROLO RISERVA D.O.C.G.

Barolo has always been called “*the king of wines and the wine for kings*”. Both its history and its intrinsically noble characteristics have meant that it has often been considered a wine for special occasions. Barolo Riserva Villadoria is an **important** wine, which encompasses all of the Serralunga d’Alba area’s history and the characteristic features of the special vintages in which it is made. Long years of ageing and constant attention make for a wine which it is always a unique and extraordinary experience to taste.



### GRAPE VARIETY

Nebbiolo

### PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from vineyards halfway up the hillsides in Serralunga d’Alba, all owned by the Lanzavecchia family, which are south to south-west facing. The training system used is Guyot, at planting densities of around 4500 vines per hectare and yields of around 50 hectolitres. Only potentially top quality grapes are selected for Barolo Riserva, and only in specific years.

### WINEMAKING

The grapes are harvested and selected by hand, destemmed and crushed gently. Alcoholic fermentation takes place in controlled temperature stainless steel tanks. The time on the skins varies from 22 to 28 days, depending on vintage. Racking off takes place at the end of the alcoholic fermentation. Once the first fermentation is finished, the temperature of the new wine is made use of for the spontaneous onset of the malolactic fermentation.

### AGEING

The wine is aged for a total of 5 years, in medium sized Slavonian oak barrels for around 20 months, and then the remaining time in fibre-glass, concrete and steel tanks. An exceptionally powerful wine, it needs time to temper its considerable, tough tannins.

### TASTING CHARACTERISTICS

Its colour is characteristic of long aged Barolo, garnet red. The bouquet is packed and ethereal, with over-blown roses and cherries in alcohol initially dominant, followed by tobacco, liquorice, truffle, leather and tar. In the mouth it is full-bodied, robust and austere. Its noble tannins temper with time to create a wine of a complexity which is characteristic of important wines. It can be laid down for more than 30 years.

### FOOD PAIRINGS

Red meat based, braised dishes and game, aged cheeses. Excellent with the traditional dishes of the Langhe. It can also be a sipping wine.

### SERVING TEMPERATURE

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

### ALCOHOL BY VOLUME

13-14,5 % Vol.