



Villadoria
SERRALUNGA D'ALBA

BAROLO D.O.G.C. *Sorì Paradiso*

This **Barolo** shows all the power and tradition of the **Serralunga d'Alba** terroir. There is nothing coincidental about the fact that tradition indicates this small village as that making the most substantial and long lasting Barolos. Thus the Lanzavecchia family selected the estate vineyard which best expresses the location's distinctive characteristics to vinify the grapes separately in the most successful vintages. The *Paradiso* hill, which rises steeply from the Villadoria wine cellars, produces an important Barolo, traditional and austere, capable of lengthy ageing, beyond anyone's expectations.



GRAPE VARIETY

Nebbiolo

PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from the *Paradiso* vineyard, part of the *Sorì Cappalotto* area of Serralunga d'Alba, which belongs entirely to the Lanzavecchia family. The hill is south-west facing, with a special microclimate and soil make-up – limestone marl of sedimentary origin with a good percentage of quartz – and produces grapes from sparse bunches and small grapes, a synonym of fine quality. The training system used is *Guyot*, at planting densities of around 4500 vines per hectare, and yields of around 45 hectolitres. The average age of the vines is 15 years old.

WINEMAKING

The grapes are harvested by hand, destemmed and then crushed very gently. Alcoholic fermentation takes place in stainless steel tanks at maximum temperatures of 28°C. The time on the skins varies from 25 to 28 days, to extract the maximum quantities of polyphenols and structure. 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

Ageing takes place in Slavonian oak barrels for a minimum of 20 months approximately, and is then finished off in tanks for a total of 38 months. This traditional ageing method means that the most important tannins are tempered and the wine's great structure is enhanced. It is a large, austere wine, which is ready to drink only 5 years after the harvest, with an ageing potential of at least 25 years.

TASTING CHARACTERISTICS

It is a characteristically Barolo ruby red in colour with garnet highlights. Intense and complex, on the nose there are rose, violet, cherry in alcohol, liquorice, goudron and truffle aromas. On the palate, it stands out for the dense structure of its noble tannins, austere, powerful and full-bodied. The finish is all-encompassing, harmonious and long lasting, thanks also to the mineral note, characteristic of its terroir.

FOOD PAIRINGS

Full flavoured red meat dishes. Aged cheeses. It also goes well with truffle dishes.

SERVING TEMPERATURE

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

ALCOHOL BY VOLUME

13-14.5% vol.