

Cerviano 2011

BAROLO DOCG



Cerviano comes from the grapes of the homonym cru, perfectly exposed towards the south. With a notable structure and depth, Cerviano reveals its aromas over time. For this, it ages for one year longer than our Ravera and Pressenda labels, and is a wine destined for longevity.

Appellation: Barolo DOCG

Variety: Nebbiolo

Vineyard of production: Cerviano Merli - Novello

Average age of vineyards: 21 years

Yield: 55 quintals per hectare

Winemaking: Crushing-destemming followed by 24-hour maceration on the skins at 15-18° C (59-64° F). Spontaneous alcoholic fermentation in stainless steel tanks at a controlled temperature, max 32-33° C (90-91° F), using indigenous yeasts and in contact with its skins; lasts for 20 days with daily pumpovers. Submerged cap maceration at 22° C (77° F) follows. Finally, dry racking, decantation, and transfer to barrels.

Malolactic fermentation: Completely spontaneous, carried out during submerged cap maceration.

Aging: In Slavonian oak barrels of 50 hectoliters for 40 months. Assemblage and bottling in April 2015, then rests in the bottle at a constant temperature of 14° C (52° F) for twelve months before release.

First year of production: 2001

Bottles produced in 2011: 6,543

Tasting notes: Favored by a good altitude of the vineyard, Cerviano-Merli 2011 proves to be well-proportioned, with a touch of freshness and vegetal making it persuasive. The nose plays well on red fruit notes, with an evident and pleasant reminder to the cherry. The tannins are still sensible right now, but fully ripe, sandy and flowing. The good alcohol content brings softness and roundness, ending with a nice acidity.

Alcohol: 15.54% ABV
Total acidity: 6.30 g/l
Dry extract: 30.80 g/l
pH level: 3.62
Polyphenols: 2180
Anthocyanins: 575



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