

Cerviano 2010



BAROLO DOCG

Cerviano comes from the grapes bordering on the Ravera 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 Ravera and Pressenda, 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 44 months. Assemblage and bottling in January 2014, then rests in the bottle at a constant temperature of 14° C (52° F) for six months before release.

First year of production: 2001

Bottles produced in 2010: 5,888

Tasting notes: Cerviano comes from a lovely vineyard bordering on the Ravera cru, perfectly exposed towards the south. With a notable structure that comes from sand-poor soils, Cerviano reveals its aromas over time. For this, we age it for one year longer than Ravera and Pressenda. The 2010 vintage is outstanding, and already displays an excellent equilibrium in the mouth. It is destined for longevity.

Alcohol: 14.91% ABV
Total acidity: 5.94 g/l
Dry extract: 30.00 g/l
pH level: 3.58
Polyphenols: 2198
Anthocyanins: 572



Azienda Agricola Abbona di Abbona Marziano & C.
Borgata San Luigi, 40 - 12063 Dogliani (CN)
t. +39 0173 721317 | f. +39 0173 70999 | abbona@abbona.com
abbona.com