



BAROLO D.O.G.C. MERIAME

The MGA Meriame of Serralunga d'Alba is a small vineyard owned by the Lanzavecchia family for many years. In 2021 the decision was made to enhance this special mention, selecting the heart of the vineyard and making a Barolo with a new important interpretation of the territory. The old vines, the composition of the soil and the western exposure create a wine with a strong, energetic and powerful personality, the soul of Serralunga and the strength of the great vineyards of the past, resilient and wise, are recognizable.

Nebbiolo grape variety

Production area and characteristics

The grapes come from the Meriame vineyard in Serralunga d'Alba. The south-southwest exposure of the hill, the microclimate and the special composition of the soil, calcareous marl of sedimentary origin, give rise to high quality grapes. The training system is Guyot, with a density of about 4000 plants per hectare, with a yield of about 55 hectolitres. The average age of the vines is 50 years.

Winemaking

The grapes, harvested by hand, are destemmed and then pressed very softly. The alcoholic fermentation takes place in stainless steel tanks at a maximum temperature of 28° C. The duration of the maceration varies from 30 to 40 days, to emphasize the polyphenolic extraction and the structure. As soon as the alcoholic fermentation is finished, the temperature of the new wine is used to spontaneously start the malolactic fermentation.

Refinement

It takes place in 25 HI Slavonian oak barrels for a minimum period of approximately 24 months, and then finishes in a tank for a total of 38 months. A wine with an important structure, with noble tannins, it reaches its maturity 4 years after the harvest and has an evolutionary potential of at least 25 years.

Organoleptic characteristics

The color is typical of Barolo, ruby red with garnet reflections. Intense and rich, the bouquet presents notes of floral, red fruits and spices. The good structure and verticality of the wine make it appreciable already in the first years of life, then it evolves on elegant and sweeter notes typical of noble tannin.

Food pairing

Important dishes based on red meat and game. Mature cheeses. Dishes with truffles.

Serving temperature

20 C°. It is recommended to open the bottle one hour before serving.

Alcohol content

13-14,5 % Vol.

