



Villadoria
SERRALUNGA D'ALBA

BAROLO D.O.C.G. *Lirio*

The Barolo Lirio project was born as a response to a consumer who is increasingly attentive not only to the quality of the product but also to the entire production process. The vinification style is traditional but the result is a modern Barolo with an easier approach that makes it easy drinking in combination with any type of cuisine.



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. The average age of the vines is 25 years old.

WINEMAKING

Nebbiolo grapes for Barolo are the last to be harvested by hand and are then destemmed and crushed gently. Alcoholic fermentation takes place in controlled temperature stainless steel tanks. The time on the skins varies from 15 to 20 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 38 months, in medium sized Slavonian and French oak barrels for around 18 months, and then the remaining time in tanks. It is a wine with great ageing potential and loves to rest for long periods in bottle.

TASTING CHARACTERISTICS

A modern style Barolo, it is garnet red with ruby highlights. On the nose it is intense, with over-blown rose, violet and forest undergrowth nuances, cherries in alcohol, liquorice, truffle and tobacco aromas. It is an elegant, balanced wine with a complex palate, considerable body and good acidity. The noble wine par excellence, it continues to evolve for at least 20 years after the harvest.

FOOD PAIRINGS

Red meat based, braised dishes and game, aged cheeses. Excellent with the traditional dishes of the Langhe.

SERVING TEMPERATURE

18/20 C°. It is advisable to open the bottle an hour before serving.