

Cerviano-Merli 2019



BAROLO DOCG

Cerviano comes from the grapes of the homonym cru, perfectly exposed towards the south. With a notable structure and depth, Cerviano-Merli reveals its aromas over time and it is a wine destined for longevity.

Appellation: Barolo DOCG

Variety: Nebbiolo

Vineyard of production: Cerviano-Merli - Novello

Average age of vineyards: 28 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 30-31° C (86-88° F), using indigenous yeasts and in contact with its skins; lasts for 15 days with daily pumpovers. Submerged cap maceration at 22° C (77° F) follows for 60 days. 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 38 months. Assemblage and bottling by March 2023, 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 2019: 6,180

Tasting notes: 2019 Barolos come with a very strong and austere structure; they're wines with great aging potential that can give us among the best bottles of this denomination in the future. Our "Cerviano-Merli" stands out for its richness and longevity, with an imposing structure and complexity of aromas. This thanks to the soils mainly clay and limestone of this cru of Novello. Fruits of mature woods, musk and balsamic herbs to the nose, precede a palate made of power, austere tannins and elegance typical of great Barolo. The best for this wine will come in 3-4 years, with an aging potential that also looks to the next 20-30 years.

Alcohol: 14.67% ABV
Total acidity: 5.95 g/l
Dry extract: 31.30 g/l
pH level: 3.58
Polyphenols: 2478
Anthocyanins: 584



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