Cerviano-Merli 2017

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: 26 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 18 days with daily pumpovers. Submerged cap maceration at 22° C (77° F) follows for 45 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 39 months. Assemblage and bottling by April 2021, then rests in the bottle at a constant temperature of 14° C (52° F) for eight months before release.

First year of production: 2001

Bottles produced in 2017: 4,040

Tasting notes: 2017 will be remembered for the warm climate, the low rainfall and for being one of the most precocious of recent years. The fears of early summer disappeared in harvest thanks to excellent grapes and an excellent vintage, which reminds us of the extreme vocation of Nebbiolo in these lands, especially in a vineyard like the Cerviano that for altitude and type of soil gives wines of great elegance and austerity. In the glass we find the classic transparent ruby red and the nose intense aromas of undergrowth, aromatic herbs, spices and berries. In the mouth it gives pleasure and freshness , an important but ripe tannin and a long persistence. A great Barolo to taste immediately but also to forget in the cellar for a long time.

Alcohol: 15.25% ABV
Total acidity: 6.19 g/l
Dry extract: 29.90 g/l

pH level: 3.58
Polyphenols: 2297
Anthocyanins: 577

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