

Cerviano-Merli 2018



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: 27 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 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 45 months. Assemblage and bottling by October 2022, 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 2018: 3,564

Tasting notes: A long and rainy winter has restored the water supply of the soil after the hot and driest year 2017; spring has still seen frequent rains, while the summer season with higher temperatures and stable good weather allowed an excellent ripening of the grapes and the development of a decidedly “classic” harvest for Nebbiolo. Cerviano-Merli 2018 is a powerful and almost curiously intense wine considered the vintage; the nose releases macerated black cherry, licorice, dried flowers and incense, while the palate makes guessing its big aging potential with a body still involute but full of great promises.

Alcohol: 15.45% ABV
Total acidity: 5.59 g/l
Dry extract: 31.50 g/l
pH level: 3.62
Polyphenols: 2493
Anthocyanins: 591



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