SCHIAVENZA
SERRALUNGA d'ALBA

Barolo

DENOMINATION OF CONTROLLED
AND GUARANTEED ORIGIN

CERRETTA

Grape: 100% Nebbiolo

Total surface area: 0.85 hectares

Vineyard: made with Nebbiolo grapes from vineyards in the MGA Ceretta in Serralunga d'Alba

Altitude: between 380 and 400 m above sea level

Soil: limestone, tufa and sand

Vine training system and density: traditional Guyot; 4000 plants per hectare

Average age of vines: 25/35 years depending on the land parcel

Harvest: by hand, in the second half of October

Vinification and ageing: fermentation and maceration in concrete vats with a capacity of 3000/5000 litres for about 15/20 days at a temperature ranging from 25° to 27° C.
The fermenting must is pumped over twice a day to aerate it, breaking the cap. After frequent racking in steel tanks, the wine is transferred to Slavonian oak barrels where it spends at least 18 months ageing.
This is followed by at least six months' bottle ageing in cool, dark cellars before release for sale.

Azienda Agricola Schiavenza - Vini e Cucina di Langa

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