



Serra Zoanni ROERO RISERVA



FIRST VINTAGE: 2017

With the introduction of geographical designations (MeGa), we wanted to separately vinify the vineyard planted with Nebbiolo in the '60s. SERRA ZOANNI comes from a clay-rich soil and distinguishes itself from MONTÉGALLETO with its intense and spicy aromatic profile, as well as its soft, silky, and persistent tannins.

GRAPE VARIETAL: Nebbiolo 100%

PRODUCTION AREA: MeGa di Castellinaldo d'Alba Serra Zoanni, Municipality of Castellinaldo d'Alba – Roero

SOIL: white soil and tufo (clay soil)

EXPOSURE/ ALTITUDE: south - south east / 300m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 40 hl

HARVEST: manually, half october

VINIFICATION: 18 - 20 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 24 months in tonneaux 500 L, 12 months in the bottle

BOTTLES PER YEAR: 2,000

SERVE WITH: roast meat, game, traditional piedmontese meat diches and aged cheese

SIZE: 0,75 L - 1,5 L - 3 L - 5 L - 12 L



Famiglia Flavio Marchisio