



## 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*