

BAROLO SERRA DEI TURCHI

MGA Serra dei Turchi

Municipality: La Morra
Etymology: from the invasion of the Saracens on the territory, who built a camp here
22Ha / 54Acres
Subsoil: Marne Sant'Agata
Soil: evolved
68% vineyard, of which 86% Barolo
Altitude: 200-260 metres above sea level / 650-850ft
Better exposures: South and South-West
5 owners

PODERI GIANNI GAGLIARDO in Serra dei Turchi

0,33 Ha / 0,81Acres
Altitude: 210 metres above sea level / 688 ft
Exposure: South
Soil: Fairly low limestone endowment. Good supply of organic matter.
Number of plants: 1312
Clone 142-230
Ripening period: late ripening



DETAILS

Serra dei Turchi is the vineyard where Paolo Colla started producing Barolo in 1961. It is a vineyard composed of 2 parts: a back with a very hot and dry exposure, where there is always low vigor, small bunches and production contained, and a basin with more fertile and generous soil. In one part, therefore, we always work to subtract vigor, and in the other we try to maintain the existing one.

SCORES

2018: 97 /100 (Winwsritic.com), 95/100 (Tom Hyland)
2017: 96/100 (Winescritic.com), 93/100 (JamesSuckling.com)
2016: 95/100 (JamesSuckling.com, Wine Advocate)



Barolo Docg
Serra dei Turchi
2015 First Vintage

Vintage description

2015 began with heavy snowfall that allowed for a good accumulation of water in the soil. The vegetative cycle was anticipated, and after a mild spring came a very hot and dry summer. Thanks to the winter water reserves, the plants did not undergo any stress, which allowed for an excellent ripening of the fruit.



Grapes: Nebbiolo - **Harvest:** 12th October- **Village:** La Morra **MeGa (Cru):** Serra dei Turchi - **Maceration:** approx.. 12 days **MLF:** 100% - **Ageing:** in a single 7 years old barrel of 228 lt - **Duration of ageing:** 33 months - **Bottling:** 18th July 2018

Data

Alcohol: 14,50 % - Total acidity: 5,97 g/L – Dry extract: 27,9 g/L

Winemaker Note

This wine is dedicated to our founder Paolo Colla, who started producing Barolo in 1961, in the commune of La Morra. His passion and love for Barolo gave him the courage to move here from his native town Diano d'Alba, famous for Dolcetto wine. We select the smaller bunches from the best parts of the plot. The berries are carefully detached by hand from the stalks to keep them entire. The fermentation takes place with indigenous yeasts, in a small dedicated container, and the wine is aged in a single 228-liters 7 years old barrel. The first harvest was 2015 and we produced 130 numbered magnums of 1,5 liters.

Tasting notes
