

Soderi
Gianni Gagliardo

Serre
Barolo Docg
2011

Vintage description

The 2011 vintage will be remembered as unconventional with its very early harvest and not overly high yields in the vineyard. The winter was par for the course in terms of both temperatures and rainfall, with the latter intensifying above-all in March (an average for the month of 176 mm, compared to approx. 90 mm in 2010), providing a good early supply of water in the soil. High temperatures in April - with maximums of over 20°C and an average for the month of 16°C compared to 13°C in the previous year - brought the start of the growth season forward. In the Langa and Roero the first stages in the vegetative development occurred at least two weeks earlier than usual. Between the end of June and the beginning of July average daily temperatures were not particularly high (22°C), though this did not slow down the physiological development of the vine.

In short, in terms of climatic indices no significant differences are to be noted with respect to the norm, whereas the heat pattern was unquestionably particular, distinguished as it was by periods of high temperatures and others which were cooler. Healthwise the vintage can certainly be said to have been very positive, requiring no particular intervention and producing healthy grapes with just a few prudent treatments. Worth mentioning is flavescente dorée, which was encountered more this year than in previous vintages.

Very high average daily temperatures were recorded during August (as much as 30°C and above). Although this was not an issue for the physiological development of the vine, partly thanks to the water reserves resulting from late spring and early summer rainfall, it did have repercussions on the quantity of the grapes approaching véraison, causing a loss in weight. This was most evident in the early-ripening varieties and on slopes facing south-south-west.

In this climatic context, the ripening of the grapes was fairly uneven, and in some areas there was an overlap in the ideal time for harvesting different varieties. This meant that the skill in identifying the right moment for picking each single vineyard became fundamental.

Varietal Composition: 100% nebbiolo

Harvest: October

Village: Monforte d'Alba

Vineyard: Castelletto

Maceration: 12 days

MLF: 10 days approximately

Ageing wood: first 12 months in barrique, following 36 months in big cask

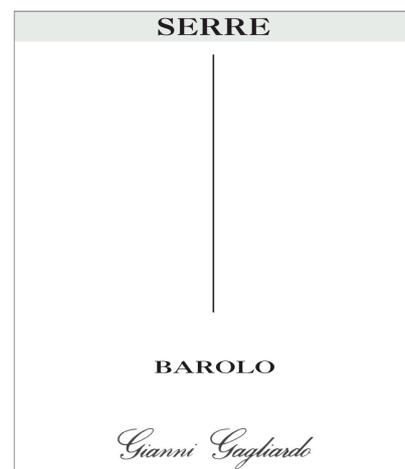
Bottling: June 2015

Wine analysis

Alcohol: 15%

Total acid: 5,95 g/L

Dry extract: 31,8 g/L



Winemaking

Being the 2011 a hot vintage the proper harvest time was even more crucial than usual. After careful picking the grapes were crushed and fermented with a 12 days maceration. We added no yeasts. After the fermentation the new wine was transferred directly into the 228 lts wood by gravity. FML was made in barrels. Weekly batonnage was done until the summer. The rest of the ageing happened in larger casks of 35 hectoliters.