

Grapes 100% Nebbiolo

Region/Appellation Barolo DOCG

Alcohol by volume 14.50%

Residual Sugar $0.32 \, g/l$

Total Acidity 5.66 g/l

Drinking Window 2024 - 2041

Tasting Guide







Medium

Full

Tasting note printed 19/04/2024

Sperss 2016 6x75cl

Winemaker Notes

A wine with an appealing juiciness which embraces a polish, velvety and ethereal character. Delicate berry notes cede to red orange, anise and the Scorzone summer black truffle. The wine displays a vertical lift, austere tannins and a very long finish.

Vineyard

100% Nebbiolo from the Sperss vineyard in Serralunga

Winemaking

Fermentation and maceration for around three weeks followed by ageing in oak for 24 months.

Vintage

Highly favourable climate conditions throughout all the year (snow in winter, rain in spring, a perfect summer) favoured a high quality. The peak temperature during veraison and few rain showers between August and September were further optimal conditions for a great vintage. 2015 quality shows its best from Serralunga, where the compact clay befitted the hot summer providing structure and pleasantness into the wines.

Food match

Grilled and Roasted Red Meats

A simple grilled steak with herb butter

