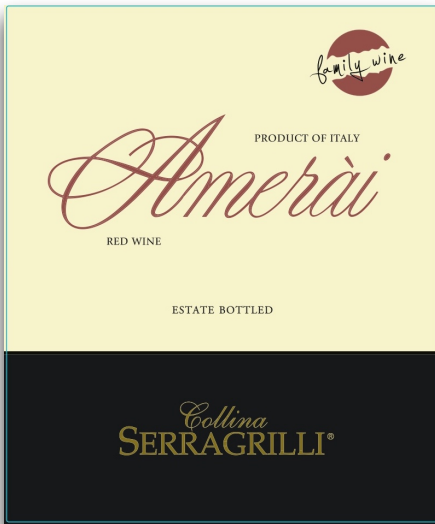




Collina Serragrilli “Amerài” NV



REGION	Piemonte/Rosso Vino da Tavola
GRAPES	40% Barbera d'Alba, 30% Pinot Noir, 20% Dolcetto d'Alba, 10% Freisa
VITICULTURE	Practicing organic. The vines range in age from 10 to 30 years and are planted with multiple facing exposures. Vineyard altitude: 180 - 320 meters.
VINICULTURE	Fermentation occurs in stainless steel tanks at controlled temperatures. The Dolcetto and Freisa are aged only in tank; the Barbera and Pinot Noir are aged for one year in 50% new and 50% once-used French oak.
SOIL	Clay-limestone, tuff, some sand and chalk.
ALCOHOL	13.5%

Since the end of the nineteenth century the land of **Collina Serragrilli** has been farmed by four generations of the same family. From the days when grapes were sold in vats, and wine in bulk in barrels loaded onto ox-drawn carts, the business has been passed down from father to son. Today it is run with integrity and enterprise by the latest generation of the Lequio family with the help of their husbands and in-laws, whose background is also in wine. Grandfather and great-grandfather were noted local vigneroni who left behind vineyards of the highest quality, and the winery remains at the forefront of wine-growing in the area. Today, winemaker Piernicola Bruno and Oenologist Gianfranco Cordero handle the day to day operations in the cellar.

The winery is located in the town of Neive, which is nestled in the northern part of the Langhe area of Piemonte. The weather in this area is quite unique; the continental climate has distinct seasons but it's the presence of valleys and hills that create a variety of microclimates.

The soil in this area is derived from the withdrawal of the sea plains which began around 16 million years ago. Today, the substrate is characterized by clay-limestone, chalk, sand, and tuff (a light, porous rock formed by consolidation of volcanic ash). The alternation of this layered soil profile provides the vines with nutrients needed to develop wines with excellent finesse and structure.

The word *Serra* translates to “greenhouse”, and *Grilli* to “crickets” = The house of crickets.

“*Amerài* translates to “you shall love.” It was a wine name in my mind for a long time, and when we decided to make a different wine, the choice was easy. It reminds people of a wine here in Langhe that is unusual and absolutely unique. I've never heard of such a strange blend. We didn't know if people would appreciate it, but since it's conception it's been a blast! It's thanks to its roundness, smoothness, warm length on the palate, and the floral impact on the nose. In the beginning we were thinking of making an easy-drinking wine; light bodied and not too expensive, but thanks to the fatness of our grapes it has always been a big wine with great value.”

—Piernicola Bruno, Winemaker