

Villadoria

SERRALUNGA D'ALBA



Tradition

Evolution

Future



Villadoria
SERRALUNGA D'ALBA





SERRALUNGA D'ALBA, OUR VINEYARDS IN THE HEART OF BAROLO

Tenuta Cappalotto, with its around 20 hectares of vineyards in **Serralunga d'Alba**, houses the **Villadoria** winemaking and ageing cellar as well as the homonymous historic Guesthouse.



GENERATIONS OF WINEMAKERS

Making wine is a profession, an art, an inheritance. Different generations united by their love for this land and for Barolo. It is the third generation of the Lanzavecchia family working in winemaking, **Daniele**, who runs **Villadoria** today with the assistance of his daughter **Paola**. Villadoria is a future-oriented company which, in its over **50 year history**, has always been up to the challenge, a crucible of ideas and projects supported by the **Lanzavecchia family** and by the group of people who have worked in it with all the dedication of those who love their work.

OUR WINES

Classic wines, the proud depositories of a territory and an ancient, noble tradition which has always sought the quality of the end result, with constant attention to care of the vineyard and the vinification process, starting from the careful choice of harvest time. Work in the cellar, ageing and finally bottling are also carried out with care and attention, in the knowledge that wine is a demanding, living product.



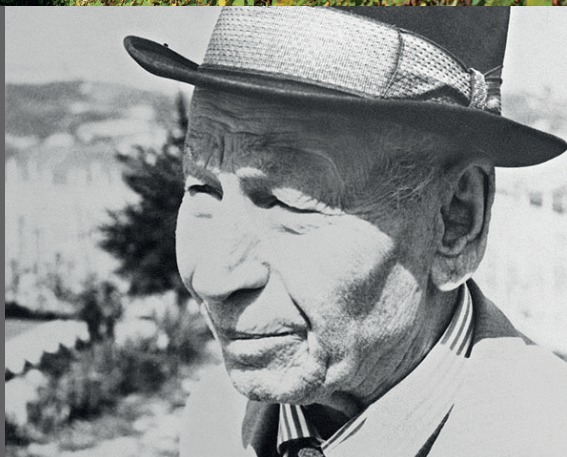


ROOTS

The Lanzavecchia family's connection with the wine world is profound and stretches far back into time.

Daniele Lanzavecchia (Senior) was born in Predosa in 1887, a difficult land at the gates of Monferrato, in the Alessandria area. Of farming stock, Daniele was a determined and intelligent young man, but times were hard and the land offered very little. It was precisely in these tough times that the idea of creating something took shape, and he and his family opened a vine plant nursery in which he worked on and off all his life.

A long time went by before Daniele's dream came true – making wine.



PASSION

The Great War left its painful mark, but life went on and in 1920 Pietro was born. It was precisely the latter who shared his father's passion for vineyards and wine. Enterprising and clever, he understood that the area best suited to vine growing is the Langa.

COMMITMENT

After graduating in Agriculture and demonstrating great commitment to his project, in 1959 Pietro set up the Villadoria wine estate on the Serralunga hills, buying up vineyards and land and, later on, building his winemaking and ageing cellar, in partnership with his son Daniele.

Today it is Daniele who manages the company together with his daughter Paola.







Barolo D.O.C.G. - Sorì Paradiso

This Barolo shows all the power and tradition of the Serralunga d'Alba terroir. The Paradiso hill, which rises steeply from the Villadoria wine cellars, produces an important and traditional Barolo, capable of lengthy ageing, beyond anyone's expectations

The grapes come from the **Paradiso** vineyard, part of the Sorì Cappalotto area of **Serralunga d'Alba**. The hill is south-west facing, with a special microclimate and soil make-up - limestone marl of sedimentary origin with a good percentage of quartz - and produces grapes from sparse bunches and small grapes, a synonym of fine quality.

The wine making process is made according to the tradition's rules to emphasize the polyphenols typing and structure.

Ageing takes place in Slavonian oak barrels for a minimum of 20 months approximately, and is then finished off in tanks for a total of 38 months. It is a large, austere wine, which is ready to drink 5 years after the harvest, with an ageing potential of at least 25 years.

It is ruby red in colour with garnet highlights. Intense and complex, on the nose there are rose, violet, cherry in alcohol, liquorice, goudron and truffle aromas. On the palate, it stands out for the dense structure of its noble tannins, austere, powerful and full-bodied. The finish is all encompassing, harmonious and long lasting.

Full flavoured red meat dishes. Aged cheeses. It also goes well with truffle dishes.

Serving temperature 20 C°.

Alcohol by volume 13-14.5 % Vol.



Barolo D.O.C.G. - Serralunga d'Alba

The Lanzavecchia family has selected some of the most famous and suitable vineyards in its estate, such as Lazzarito and Mariame, creating a Barolo with a strong personality, where the terroir unequivocally expresses itself, in the sign of the tradition.

The grapes come from selected vineyards in **Serralunga d'Alba**, among them the most famous Cru Lazzarito and Cru Mariame. Thanks to the soil composition, the Nebbiolo plant achieves here its greatest vegetative vigour and production potential, wisely tamed by the hand of the winemaker.

The wine making process is made according to the tradition's rules starting from the selection of the best grapes in vineyard.

Ageing takes place in Slavonian oak barrels for a minimum of 18 months approximately, and is then finished off in tanks for a total of 38 months. It is a large, important wine, which is ready to drink only 4 years after the harvest, with an ageing potential of at least 25 years, according to the vintage.

It is ruby red in colour with garnet highlights. Rich and expressive bouquet, dry rose, cherry in alcohol lead the way to the goudron, leather, pepper and truffle aromas. On the palate, it is dense and fleshy. Creamy and luscious texture, it evolves in the glass showing the best of Serralunga crus.

Full flavoured red meat dishes. Aged cheeses. Excellent with truffle dishes.

Serving temperature 20 C°.

Alcohol by volume 13-14.5 % Vol.





Barolo Riserva D.O.C.G.

Barolo Riserva Villadoria is an important wine, which encompasses all of the Serralunga d'Alba area's history and the characteristic features of the special vintages in which it is made. Long years of ageing and constant attention make for a wine that it is always a unique and extraordinary experience to taste.

Barolo D.O.C.G.

For the Lanzavecchia family Barolo has always represented the union between form and substance in its wines. The position of the vineyards, meticulous care and attention and respect for the various vintages generate a unique product, a Barolo of traditional style.

The grapes come from vineyards halfway up the hillsides in **Serralunga d'Alba**, all owned by the Lanzavecchia family. Only potentially top quality grapes are selected for Barolo Riserva, and only in specific years.

The wine is aged for a total of 5 years, in medium sized Slavonian oak barrels for around 20 months, and then the remaining time in fibre-glass, concrete and steel tanks. An exceptionally powerful wine, it needs time to temper its considerable, tough tannins.

Its colour is garnet red. The bouquet is packed and ethereal, with over-blown roses and cherries in alcohol initially dominant, followed by tobacco, liquorice, truffle, leather and tar. In the mouth, it is full-bodied, robust and austere. Its noble tannins temper with time to create a wine of a complexity, which is characteristic of important wines. It can be laid down for more than 30 years.

Red meat based braised dishes and game, aged cheeses.

Serving temperature 20 C°.

Alcohol by volume 13-14.5 % Vol.



The grapes come from vineyards halfway up the hillsides in **Serralunga d'Alba**, all owned by the Lanzavecchia family.

The wine is aged for a total of 38 months, in medium and large sized Slavonian oak barrels for around 18 months, and then the remaining time in tanks. It is a wine with great ageing potential and loves to rest for long periods in large barrels. It is a tannic wine and its tannins need tempering in wood.

A traditional Barolo, it is garnet red with ruby highlights. On the nose, it is intense, with over-blown rose, violet and forest undergrowth nuances, cherries in alcohol, liquorice, truffle and tobacco aromas. It is an elegant, balanced wine with a complex palate and considerable body. The noble wine par excellence, it continues to evolve for at least 20 years after the harvest.

Red meat based braised dishes and game, aged cheeses.

Serving temperature 20 C°.

Alcohol by volume 13-14.5 % Vol.



cl 75



cl 37,5 cl 75 cl 150



Barbaresco Riserva D.O.C.G.

The Barbaresco hills are washed by the Tanaro river, uniting them in a single leitmotiv with the nearby Barolo hills.

This leitmotiv is the Nebbiolo vine, which makes fine Barbaresco in the terroir to the east of Alba. Only potentially top quality grapes are selected for Barbaresco Riserva, and only in specific years.

The grapes come from the Barbaresco, Neive and Treiso hills and part of San Rocco Seno d'Elvio d'Alba village. The specific sun exposure of the vineyards, their microclimate and clayey limestone soil, packed with tuffaceous marls, create the ideal terroir for top quality grapes.

The total ageing period is 4 years, of which 9 months in medium sized oak barrels. Barbaresco Riserva is only made in favourable years, and its ageing capacity ranges from 10 to 20 years.

It is garnet red in colour with ethereal, pleasant and intense aromas, with over-bloomed rose nuances and notes of tobacco and cloves, sometimes balsamic aromas. A full-bodied, elegant and silky wine, it has a full mouthfeel, with noble tannins evolving during ageing.

Pasta dishes with meat sauces, red meat based braised dishes and game, cheeses including matured cheeses.

Serving temperature 20 C°.

Alcohol by volume 13-14.5 % Vol.



Barbaresco D.O.C.G.

Nebbiolo has a two-fold soul: Barolo expresses strength and power, Barbaresco class and elegance. The Villadoria cellars have special ministerial permission to make and age Nebbiolo for Barbaresco outside the production zone. In Barbaresco, too, Villadoria's style is traditional: large barrels and lengthy periods on the skins create a noble wine of incontrovertible elegance.

The grapes come from the **Barbaresco**, Neive and Treiso hills and part of San Rocco Seno d'Elvio d'Alba village. The specific sun exposure of the vineyards, their microclimate and clayey limestone soil, packed with tuffaceous marls, create the ideal terroir for top quality grapes. The training system used is Guyot and yields are around 50 hectolitres per hectare.

The total ageing period is 26 months, of which 9 in medium sized oak barrels. During this period, the wine's polyphenols evolve considerably and Barbaresco obtains a perfect balance between power and grace. Ageing potential is 10 to 15 years depending on vintage.

A traditional Barbaresco, it is garnet red in colour with ruby highlights, and has an ethereal nose with rose and violet, red fruit jam, raspberry and also vanilla, nutmeg, white pepper and aniseed aromas. It is full-bodied in the mouth, with tannins, which never predominate, and is balanced and long lasting.

Pasta dishes with meat sauces, red meat based braised dishes and game, cheeses including matured cheeses.

Serving temperature 18/20 C°.

Alcohol by volume 13.5 % Vol.





Langhe D.O.C. Nebbiolo Bracco Magno

Bracco Magno is a wine with a long history: its label shows an original 1899 painting depicting the vineyard which rises in front of Villadoria cellars. Today is the Villadoria brand's ambassador the world over. It is modern in style and encompasses the power of its land of origin and the modernity of today's techniques, respecting the predominant variety: the Nebbiolo.

The grapes come from carefully selected Langhe and Roero vineyards. The area comprises highly diverse territories and different soils, ranging from Alba limestone marls to the sandy soils of the Roero hills. The winemaker's expert hands select the best-suited vineyards for sparse bunches of small grapes, perfect for making this fine wine.

The first phase of ageing takes place in small oak barrels, after which the wine completes its ageing in barrels of various sizes, until it achieves the right aroma-flavour balance. An international style wine, it needs at least 2 years ageing before reaching its maximum potential.

It is ruby red in colour with garnet highlights. On the nose it has violet, rose, vanilla and cocoa aromas. In the mouth it is warm, full-bodied, velvety, rounded and long lasting, with an all-encompassing, harmonious finish. Pronounced but well rounded, its woody note is due to ageing.

Meat based pasta and rice and main dishes. Aged cheeses.

Serving temperature 18/20 °C.

Alcohol by volume 13-13.5 % Vol.



Piemonte D.O.C. Rosso Senatore Primo

This wine is an ode to history, a 'thank you' to the person the Lanzavecchia family owes its wine origins to; the tale of Daniele Lanzavecchia, who had the courage to look for a new way, who had a passion for his vines and for politics and was known by his friends as the 'Senatur', Senator in Piedmontese.

The grapes come from hills across the whole of Piedmont. The geological features of the various areas and the sun exposure of the vineyards chosen allow top quality grapes to be grown. The training systems used range from spurred cordon to Guyot, according to zone. Yields per hectare are approximately 80 hectolitres.

A very short wood ageing period for the Dolcetto softens the tannins and stabilises the wine's colour. After this phase, the new Dolcetto and Barbera wines are blended, creating a good tasting balance between the tannins of the Dolcetto and the acid notes of the Barbera. It is at its best in its first three years of life.

Purplish in colour, on the nose the wine has pronounced black fruit, plum and strawberry jam, violet and mild almond aromas. It is full-bodied in the mouth thanks to the mildly bitter Dolcetto, which balances out the residual sugars of the Barbera and its characteristic acidity.

It is a wine which goes well with all courses. Every day and every moment wine.

Serving temperature 18 °C.

Alcohol by volume 12-13 % Vol.





Nebbiolo d'Alba D.O.C. Temprà

The *Temprà*, 'tempered' in Piedmontese dialect, represents the strength of tradition for Villadoria, a strength that, like metal, resists all change over time.

Thus, all the characteristics of yesteryear Nebbiolo are visible in this wine: freshness but also structure and body.

The grapes come from the Langhe and Roero hills and they are accurately selected in order to obtain the straggly bunches and tiny grape berries, suitable to vinify Nebbiolo.

The wine is aged for around 1 year in oak barrels, and according to the vintage, part of it is made in big oak barrel, for Nebbiolo softens the tannins, typical of the variety.

Ruby red in colour with gamet highlights, the wine's nose is ethereal, pleasant and intense, with violets, roses, raspberries and cherries in alcohol aromas. On the palate, it is dry, full-bodied, velvety and well balanced. A traditional style wine, it needs from 3 to 5 years ageing before reaching its maximum potential.

It is ideal with meat-based dishes and cheeses, including medium aged ones.

Serving temperature
18/20 C°.

Alcohol by volume
13-13.5 % Vol.



Barbera d'Alba Superiore D.O.C. Almei

Almei, meaning "the best" in Piedmontese dialect, is for Villadoria the maximum expression of Barbera grape, a vine grown all over the world, which finds in the Alba hills the ideal terroir to reach its maximum potential. The best grapes are selected to make the elegant and modern Barbera d'Alba Superiore *Almei*, unique and distinctive.

The grapes come from the hills around Alba. The vineyards are selected for their position, soil composition - clayey marls mixed with limestone. During the harvest the grapes are selected to produce a Superiore variant.

After the malolactic fermentation, the new wine is transferred into wood, where it ages until it has reached the required balance of structure and acidity's levels. A modern style wine, it reaches its full potential 2 years after the harvest and its maximum potential between 2 and 6 years afterwards, depending on vintage.

Ruby red in colour, on the nose it has pronounced wild berry, spice, cinnamon, pepper and vanilla aromas. The characteristic acidity of the variety is tempered by ageing and it is warm, velvety and full-bodied in the mouth, with mildly woody notes. Its tannins are soft and elegant.

Pasta dishes with full flavoured sauces, red, boiled and stewed meats, matured cheeses.

Serving temperature 18 C°.

Alcohol by volume 13-14 % Vol.





Barbera d'Alba D.O.C.G. Tardòc

Barbera is a native grape variety, which has always been grown in the Langhe area. Tardòc is the Lanzavecchia family's playful take on tradition with a youthful, carefree wine. Thus, the name Tardòc, meaning 'silly' but also 'tipsy' in Piedmontese dialect, echoes those moments of youthful fun in which fantasy takes precedence over reality. It is a fresh, fruity wine whose main characteristic is harmony.

The grapes come from the hills around Alba. The geological features of the various areas and the sun exposure of the vineyards chosen allow fine, top quality grapes to be grown.

A very short wood ageing period allows the wine's fruity notes to meld into its high acidity levels and soft tannins, making for a fresh wine, which is ready to drink in the spring after the harvest. It is at its best in its first three years of life.

It is ruby red in colour with purple highlights. On the nose, it has pronounced red fruit, mixed berry and jam aromas. It is fresh and pleasant in the mouth, thanks to the variety's characteristic acidity.

It is an everyday wine, which goes well with all courses.

Serving temperature 18 C°.

Alcohol by volume
12.5-13.5 % Vol.



Dolcetto d'Alba D.O.C.G. Furèt

It is said that Dolcetto has the same personality as Piedmontese farmers: reserved and a little sulky at the outset, but giving plenty of smiles when it opens up. That is what Furèt is like, from Piedmontese dialect for ferret: a young and determined wine, its personality is just like as this fast little animal and as it quickly reaches its maturation.

The grapes come from the hills around Alba, including Madonna di Como and Diano d'Alba. This specific area is particularly well suited to Dolcetto growing.

A vintage wine, it is ready to bottle at the beginning of the year following the harvest. It expresses its best potential in its first 2 years. In especially good years, it can continue evolving for 5 years.

Intense ruby red in colour, on the nose it has pronounced red fruit, violet and almond aromas. In the mouth, it is grapey and dry, with a slightly bitter aftertaste as is characteristic of this variety. Its freshness and aroma-flavour balance make it an easy to drink, pleasant wine.

It is an everyday wine, which goes well with all courses.

Serving temperature 18 C°.

Alcohol by volume 12-13 % Vol.



cl 75



cl 37,5 cl 75



Gavi del Comune di Gavi

D.O.C.G.

Piedmontese noble wine par excellence in its range, made from the native variety Cortese that achieves its greatest potential in the small village it comes from. In recent years, Gavi del Comune di Gavi has been increasingly successful in the world, and is best appreciated by lovers of Piedmontese whites.

The grapes for this wine come from hills in the Gavi town area, in Alessandria province. The sun exposure of the medium altitude hill vineyards and the soil make-up ensure top quality grapes.

A single vintage wine, it is ready to bottle at the beginning of the year following the harvest. In especially good years, it can continue evolving for 3 years after the harvest.

It is straw yellow in colour, with mild greenish highlights. Its nose is packed with hawthorn floral and fruit aromas, especially green and golden delicious apples. It is pleasantly crisp in the mouth thanks to a balanced acidity and good structure. Its mineral finish is characteristic of its terroir.

Excellent as aperitif, drink together with white meat and fish and seafood dishes.

Serving temperature 12 C°.

Alcohol by volume 12-13 % Vol.



Roero Arneis

D.O.C.G.

The legend says that it has been named Arneis – in Piedmontese dialect it means “rebel”, because is considered an exigent wine with intriguing scents. It is this specific peculiarity that makes the Arneis one of the most interesting indigenous varieties, a challenge for who produces this wine which is getting more and more popular in the world.

The grapes come from the hills of the Roero, known for the spread of the indigenous variety Arneis.

A vintage wine, it is ready for bottling at the beginning of the year after harvest. It has Straw-yellow colour. The bouquet is characteristically grassy and slightly bitter. In the mouth, it is dry, appealing and harmonious.

Perfect with low fat appetizers, oysters, seafood and fish in general.

Serving temperature
8/10 C°.

Alcohol by volume
12.5-13.5 % Vol.



cl 75



cl 75



Piemonte Brachetto

D.O.C.

Brachetto grape is cultivated in a limited area of Piedmont. This is an indigenous aromatic red variety, it is well known for its musky and floral aromas. The result is a sweet fizzy wine: enjoyable, fresh, aromatic and pleasant.

The grapes of this wine come from the Piedmont's hilly vineyards. The soil and the exposure of vineyards, both create the greatest conditions for the production of the Brachetto grape, of small and very aromatic bunches.

The must is cooled immediately; waiting for the following partial fermentation in controlled temperature autoclave begins. Fermentation is interrupted by cooling down when the wine reaches the perfect balance of sweetness and aromas.

Sweet fizzy wine, the color is pink with ruby highlights and a fine and persistent perlage.

It has a flower and fruit packed nose, characteristic of this aromatic variety, with rose, violet, wild berries and strawberry standing out. In the mouth, it is pleasantly sweet and fresh, naturally lively.

This sweet fizzy wine goes perfectly with all desserts, and is ideal for moments of celebration in good company or at the end of a meal.

Serving temperature 10 C°.

Alcohol by volume 6-7 % Vol.



Moscato d'Asti

D.O.C.G.

For Villadoria, its unmistakable aromas make Moscato d'Asti the dessert wine par excellence. The estate's Moscato grapes grow on the Serralunga d'Alba hills. This is the only town in the Barolo production zone in which Moscato growing is authorised.

The grapes used to make this wine come from both the Serralunga d'Alba hills, an excellent zone for Muscat growing, and hills in Asti province. Vineyard soils and sun exposure create the ideal conditions for the growing of small and highly aromatic grapes.

The must is cooled immediately, waiting for the following partial fermentation in controlled temperature autoclave begins. Fermentation is interrupted by cooling down when the wine reaches the perfect balance of sweetness and aromas.

It is straw yellow in colour, with mild golden highlights and a fine and long lasting perlage. It has a flower and fruit packed nose, characteristic of this aromatic variety, with orange, peach and apricot flowers standing out. In the mouth, it is pleasantly sweet and fresh, naturally lively. A wine to drink young: a few weeks after bottling it is ready to drink.

This sweet fizzy wine goes perfectly with all desserts, and is ideal for moments of celebration in good company or at the end of a meal.

Serving temperature 10 C°.

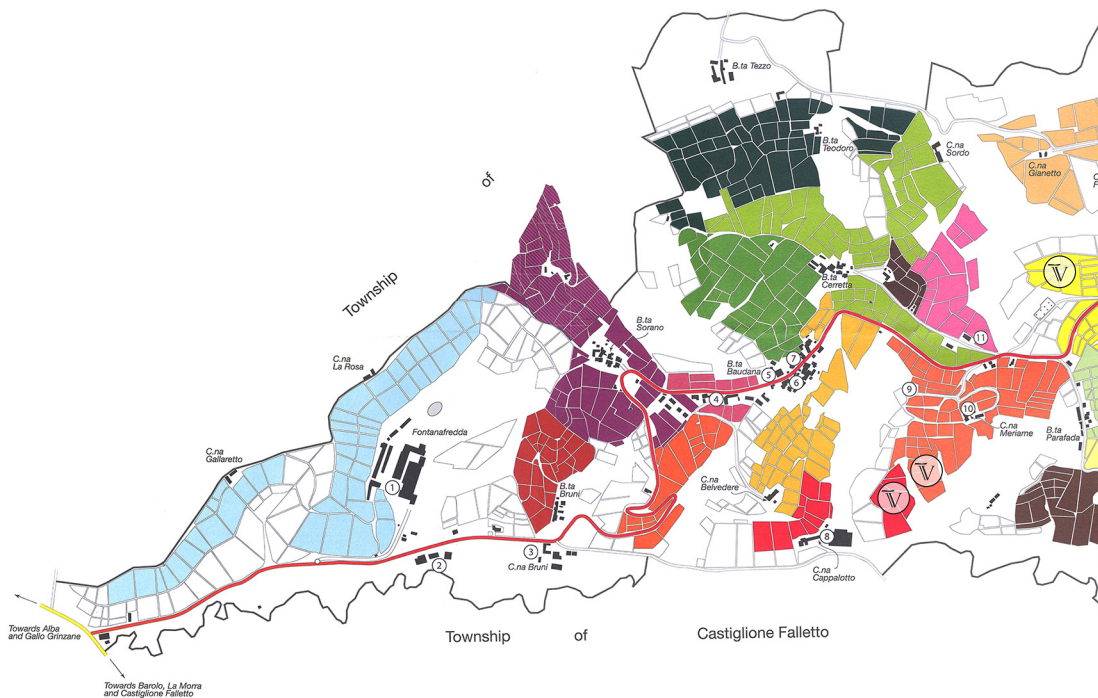
Alcohol by volume 5-5.5 % Vol.





I CRU DI SERRALUNGA D'ALBA

Diano d'Alba



GUIDE FOR READERS

1 As I shall have occasion to repeat in the more detailed notes, this map has taken form as a re-elaboration – where I have considered it necessary – of the careful work of mapping, or delimitation, carried out at the township level towards the mid-1990's. The map – which is intended to be read virtually as a viticultural photograph of the current situation – aims to be a second step, or a new proposal, and as such does not pretend to be infallible or to have any sort of official status. This is even more the case as, in terms of boundaries, the official status will only come when the 'township' crus are incorporated into the rules of the Barolo DOCG.

2 The mapping and delimitation described above were based on cadastral maps. As these maps are not always the most faithful indicator of the facts on the ground, and even when they are, are not always particularly easy to interpret, I have pre-

ferred, to facilitate the "reading" of the terrain and the use in the field, to transfer the vineyards onto the map as they are in reality, with their shape, their access roads, and, as one might expect, inevitable graphic approximations. Approximations which, I hope, have not translated into significant imprecision, for which, if it should occur, I excuse myself in advance.

3 Inasmuch as the cadastral maps, as I have just written, do not always faithfully reflect the actual reality in the field, on more than one occasion the cadastral boundary does not coincide with an access road which divides one vineyard, or vineyard plot, from another. In virtually all cases, I have preferred to maintain the actual boundaries or divisions as they actually exist, i.e. in correspondence with the access roads. In a very few cases (i.e. certain valley floors), I have, instead, preferred to trace an imaginary boundary line.
















4 In re-elaborating the township map of the 1990's, I have considered exposure, the presence (or absence) of Nebbiolo, and – wherever possible – a criterion of homogeneity. This, however, does not mean that other vineyards suitable for producing Barolo do not exist outside of these designated crus (just as, within the confines of the cru, other grape varieties can be found alongside Nebbiolo).

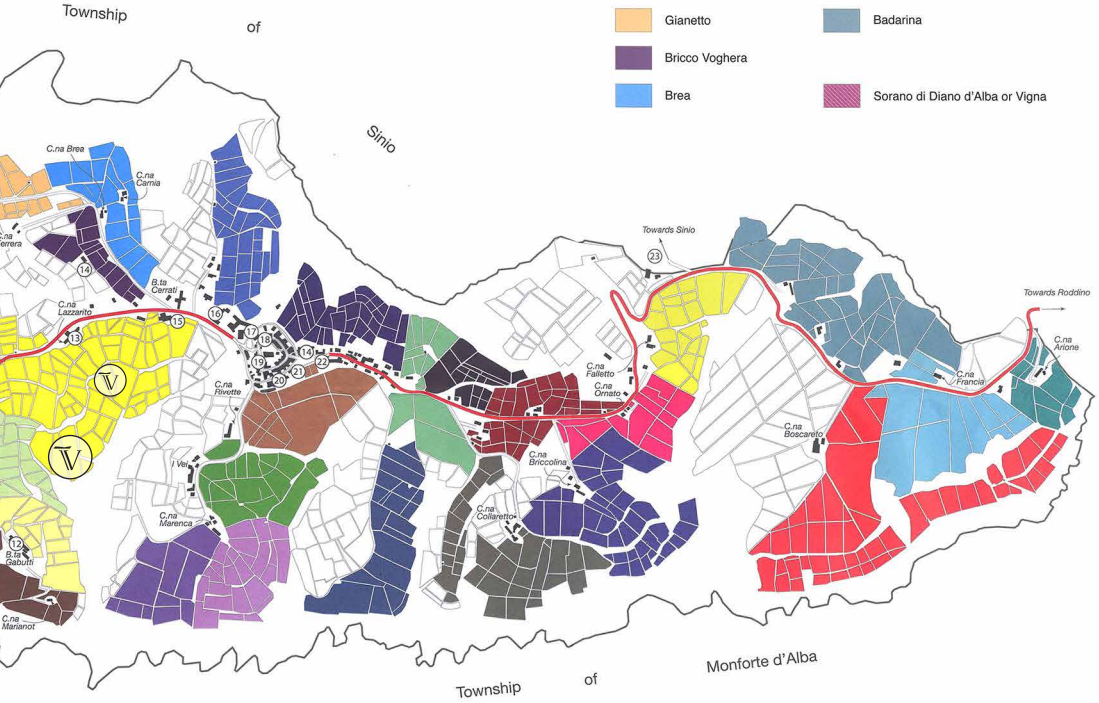
5 The colors utilized to differentiate the various crus have no qualitative significance whatsoever, and accordingly no type of classification is intended or implied (even if a sort of classification, in embryonic form, does exist locally, though distorted and rendered more and more unreliable these days by questions of self-interest or by mere ignorance). The only color with any sort of significance, therefore, is white, used to indicate vineyards which are not part of a cru.

THE CELLARS OF THE TOWNSHIP

- 1) Fontanafredda
- 2) Cappellano
- 3) Cascina Bruni
- 4) Eredi Virginia Ferrero
- 5) Attilio Zunino
- 6) Luigi Baudana
- 7) Giovanni Rosso
- 8) Villadoria
- 9) Riikka Maria Sukula
- 10) Paolo Manzone
- 11) Ettore Germano
- 12) Gabutti - Franco Basso

EASTERN SLOPES

















	Teodoro		Cerrati
	Cerretta Piani		Broglio
	Cerretta		Colombaro
	Bricco Cerretta		San Bernardo
	Prapò		Serra
	Gianetto		Badarina
	Bricco Voghera		Sorano di Diano d'Alba or Vigna
	Brea		



TOWNSHIP OF SERRALUNGA D'ALBA

- 13) Lazzarito - Noschese
- 14) Giacomo Anselma
- 15) Guido Porro
- 16) Cascina Cucco
- 17) Schiavenza
- 18) Gemma
- 19) Sergio Giudice
- 20) Luigi Pira
- 21) Vigna Rionda - Massolino
- 22) Palladino
- 23) Rivetto

WESTERN SLOPES

	Fontanafredda		Gabutti		Vigna Rionda
	Carpegna		Parafada		Collaretto
	Sorano		Lazzarito		Briccolina
	San Rocco		Le Turne		Ornato
	Costabella		Margheria		Falletto
	Cappalotto		Marenca		Boscareto
	Baudana		Rivette		Franca
	Meriamè		Colombaro		Ariano
	Gabutti - Marianot		Serra		

Villadoria
SERRALUNGA D'ALBA

- AWARDS -

◆
Barolo
D.O.C.G.

Villadoria
SERRALUNGA D'ALBA

- AWARDS -

◆
Barbaresco
D.O.C.G.



2009 • 2010 • 2011 • 2012 • 2013



2008 • 2012



2009 • 2011 • 2012



2010



2010



2009



2009 • 2010 • 2011



2010



2010



2009 • 2010 • 2011



2010 • 2011 • 2012



2011



2011



2011



2010 • 2011 • 2012 • 2013



2014



2012



2012



2013



2014



2014

Villadoria

SERRALUNGA D'ALBA

- AWARDS -

Bricco Magno

Langhe D.O.C. Rosso

Villadoria

SERRALUNGA D'ALBA

- AWARDS -

Barolo

D.O.C.G.
Serralunga d'Alba



2008 • 2012 • 2013 2009 • 2010 • 2011



2009



2011



2012



2013



2011 • 2012 • 2013

Villadoria

SERRALUNGA D'ALBA

- AWARDS -

Senatore Primo

Piemonte D.O.C. Rosso

Villadoria

SERRALUNGA D'ALBA

- AWARDS -

Barolo

D.O.C.G.
Riserva



2015



2010



2011

Villadonia





TENUTA CAPPALOTTO

"All around it a lot of vineyards, altering colours according to seasonal changes and from its vantage point of view a tower seems to observe it, almost protect it..."

The Lanzavecchia family always welcomes Customers at the **Tenuta Cappalotto** guesthouse, originally a hunting-lodge which belonged to the House of **Savoy**. This is the ideal place to taste the Villadoria wines, surrounded by the peace of the vineyards of Serralunga d'Alba.



OUR WINE CELLAR

Tenuta Cappalotto is, first of all, an opportunity to discover the Villadoria quality.

During your relaxing stay you will have the chance to taste the full range of our wines.



WE ARE WAITING FOR YOU

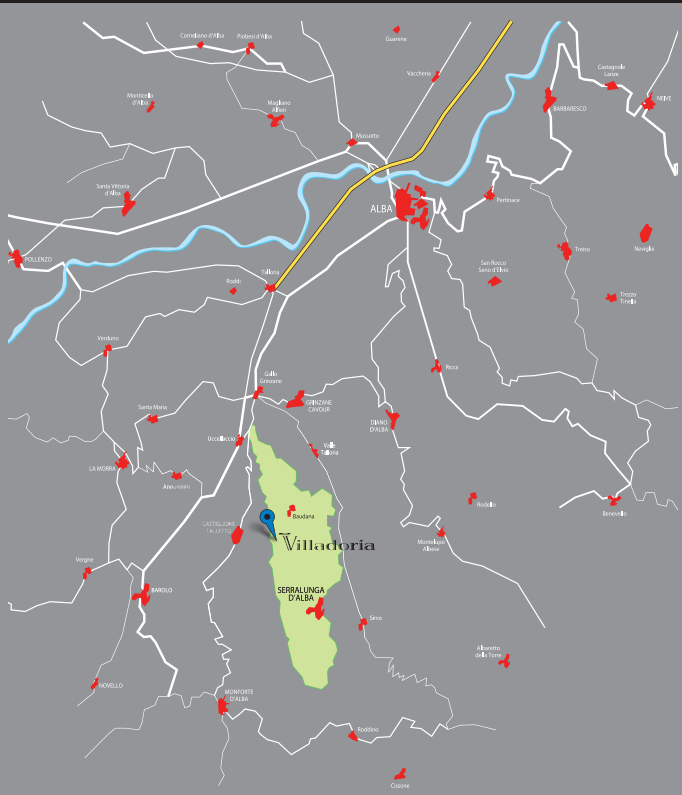
Paola e Daniele Lanzavecchia





SERRALUNGA D'ALBA

Serralunga d'Alba is a small town with a population of just over 500. On the summit of its hill is an imposing and unique medieval castle. One of the best known of the 11 **Barolo** producing towns, it has a special terroir, making its wines unique and highly distinctive the world over. It is on these gentle hills that the **Villadoria** cellars are located, with vineyards climbing high up to the west towards the castle.



Our vineyards are our most important heritage.

Mostly planted to **Nebbiolo** for **Barolo**, they stretch out along the western slopes of the **Serralunga d'Alba** hills, in the quality wine area par excellence.

Villadoria

SERRALUNGA D'ALBA



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