



BARBAresco D.O.C.G. SERRABOELLA

Grape varietal: 100% Nebbiolo.

Appellation: municipality of Neive, Serraboella vineyard; map page n. 18, parcels 47, 54, 660, 661, 665.

Soil: calcareous.

Exposure: South.

Altitude: 300 m.a.s.l.

Slope: 30%.

Cultural notes: vineyard planted in 1969; organic farming. Low guyot pruning system with planted density of 3500 vines per hectare.

Harvest period: first half of October; hand harvested with careful selection of the clusters.

Vinification: soft crushing of the grapes with de-stemming; static fermentation in oak casks with indigenous yeasts selected from our vineyards; maceration for about 30 days, frequent basting of the skins.

Fining: 2 years in medium sized (15-30 hl) French oak barrels with the minimum amount of racking necessary. No filtration or chemical stabilization before bottling. Bottle aged for at least 12 months.

Organoleptic characteristics:

COLOR: garnet red with oranges hues.

NOSE: pleasing and intense, hints of violet and liquorice with ripe red fruit notes.

MOUTH: dry and velvety; elegant and persistent tannic structure.

Food pairings: roasts, grilled and braised meats, game and aged cheeses.

Serving suggestions: taste in large glasses which favor oxygenation and enhance the nose. Serve at 18 °C. Since it is a Barbaresco, it has been in the bottle for some time and light sediment can be present for which it is always advisable to decant.

Storing method: keep bottles horizontally in a dark and temperature consistent place.