



ENRICO SERAFINO  
1878



# MONCLIVIO

## Barolo docg 2017

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with garnet hues.

**NOSE:** intense and pleasant wide bouquet with scent of currant, liquorice, tobacco, spices, coffee and leather.

**PALATE:** multifaceted, harmonic and smooth with hint of blackberry, full-bodied with chewy tannins and pleasant finish.

### FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses.  
Also appreciated as an after-dinner drink.

### CHARACTER

Young	○ ○ ○ ○ ○ ●	Aged
Light	○ ○ ○ ○ ○ ●	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

Serving temperature  
16 - 18 °

Wine maker  
Paolo Giacosa

Growing area  
Serralunga d'Alba, La Morra, Monforte,

Grapes  
100% Nebbiolo

Harvest  
100% by hand

Alcohol  
14,5%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur. After destemming, berries are hand-sorted on a second vibrating table and finally softly crushed.

This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats and conic oak vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 28 days.

### OAK REFINING

The ageing of 22 months is made in medium size oak casks (2500-4000 litres).

Cellaring  
10 - 15 years

Exposure  
S, SO

Vines age  
20 - 30 years

Soil  
Clay-limestone

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2017

The 2017 vintage growing year will be remembered for its April frost damage and very hot and dry climate. This is why the conditions were perfect in terms of plant protection. In September, temperatures dropped appreciably with considerable differences between day and night temperatures. This situation helped especially the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle. 2017 can certainly be remembered as one of the earliest years with healthy and complex grapes.

### THE DIFFERENCE IS

Monclivio is estate bottled and very well known for its powerful elegance. Thanks to the careful handling from the harvest to the oak refining, the grape characters are perfectly included in the wine. Monclivio is the result of the harmonious combination between soil, Nebbiolo grape and Enrico Serafino tradition since 1878.