



ENRICO SERAFINO  
1878



# MONCLIVIO

## Barolo docg 2019

### 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,

**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 REFINEMENT

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 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

### 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 REFINEMENT, 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.