



2016

ENRICO SERAFINO

1878

CLASSIC RED
ENRICO SERAFINO



MONCLIVIO

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2016	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Serralunga d'Alba, La Morra, Monforte		○○○○● ○○○○● ○○○○● ○○○●○
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with hunting game, roasts, mature cheeses. Also appreciated as an after-dinner drink.



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.

SERVING TEMPERATURE: 16 - 18 °C

CELLARING: 10 - 15 years

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	clay-limestone
VINES AGE:	20-35 years	YIELD:	8000 kg/ha
HARVESTS:	100% hand-harvested		
TRAINING SYSTEM:	Guyot		
FARMING PRACTICES:	Sustainable Viticulture		

WINEMAKING INFORMATION

PRE-FERMENTATION PROCEDURES: Grape bunches are **hand-sorted** on a **vibrant 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 vibrant table and finally **softly crushed**.

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

FERMENTATION PROCESS: 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 FEFINING: The ageing of **22 months** is made in medium size oak casks (2500-4000 litres).

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.

CONSORZIO
D'UTILE
LA
ROERO

CAMPAGNA FINANZIARIA A FAVORE DEL REG. U.E. N. 1308/2013
CAMPAGNA FINANZIARIA ACCORDATA E REGOLATA IN L. 1308/2013



VINTAGE 2016

2016 was certainly one of the longest-lasting vegetative cycle in recent years. February and March were marked by low temperatures and a plenty of rain that led to a delay in the phenological phases of about 10 days made up for during the months of August and moreover in September. Full ripening was achieved in all cases and wines show excellent balance, big bouquets and great structure. The good quantity allows 2016 to be remembered as an outstanding vintage.