



2015

ENRICO SERAFINO

1878

CLASSIC RED
ENRICO SERAFINO



MONCLIVIO

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2015	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young ○○○○● Light ○○○○● Sweet ○○○○● No Oak ○○○●○
GROWING AREA:	Serralunga d'Alba, La Morra, Monforte		Aged Full Bodied Dry Oak
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with hunting game, roasts, mature cheeses. Also appreciated as an after-dinner drink.



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



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.

Vintage 2015

2015 delivered a favourable climate during the entire season, from blossoming to harvest. The summer was warm and dry with few raining days offering us very healthy grapes. In September the weather was very sweet with bright days and fresh nights. Thanks to that the harvest happens a little bit earlier than the regular time (about 7 days) and the grapes were perfectly ripe and well balanced. According to that, the wines are very elegant and really express the terroir.