



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:
100% Nebbiolo

PRODUCTION AREA:
Serragrilli is a gently sloping hill in the town of Neive, which is mapped out on sheet number 7, particles 18-136-138-324. It faces south-west so the Nebbiolo grapes are exposed to the sun until late evening. The land has the same uniform composition and appearance throughout. The soil is compact and there is a homogeneous percentage of macro and micro-elements, the clay and limestone are covered by an adequate coat of quartz sand and fine silt. The vineyard is laid out over the top of the hill, up to the ridge.

VINE TRAINING SYSTEM:
The vines are upwards-trained on a vertical-trellised Guyot system.

VINIFICATION PROCESS:
The grapes are quickly taken to the cellar where they are destemmed and softly pressed to extract only the most noble and aromatic parts of the skins and the outer portion of the grape. Fermentation takes place at a controlled temperature in thermo-conditioned tanks. Maceration lasts for 8 days, during which time the fermenting juice is regularly recycled from the bottom to the top of the tank so that the must can take on all of the trace elements present in the skins and delicately color. The first racking is done when the natural sugars of the grape are totally converted into alcohol. The wine is then racked into cement vats lined with fiber glass and isolated by cork in order to keep the post-fermentation temperature at 22° C (72° F) for an extended period. In this way, malolactic fermentation starts spontaneously and usually ends as early as December.

AGEING:
The wine ages in oak for one year, either in Slavonian oak barrels (30 or 35 hectoliters / 792-924 U.S. gallons) or in small French medium-toasted oak barrels (225 liters / 59 U.S. gallons). Then, all of the wine is brought together and blended in traditional big oak barrels and it finally completes its aging process in the bottle before going onto the market. Recognized as an area with a strong viticulture vocation, Serragrilli produces a very pleasant wine. It has an assertive and full-bodied flavour, while at the same time it is harmonious and balanced and has docile tannins that are never overwhelming and ensure its long lifespan. Barbaresco Serragrilli reaches maturity 4 years after being harvested, maintaining its peak condition between 4 and 20 years.

ORGANOLEPTIC CHARACTERISTICS:
It's colour is ruby red with garnet reflections. The aroma is intense and persistent with distinct traces of small fruit, dog roses and spices. The taste is full, elegant and full-bodied but, at the same time, harmonious and balanced with soft tannins, that are never overwhelming.

FOOD PAIRINGS:
This wine is well-matched with typical appetizers from the Langhe area, meat-stuffed ravioli and pasta dishes with savory seasonings, red meats, roasts, stews, boiled meats and medium-aged cheeses.

SERVING TEMPERATURE:
18° C (64° F)

ALCOHOL BY VOLUME:
14% Vol

