



MARCHESI di BAROLO
Antiche Cantine in Barolo

VARIETY:

Nebbiolo 100%

PRODUCTION ZONE:

Serragrilli is a mild hill located in the community of Neive mapped to the sheet number 7 particles 18-136-138-324. It is completely south-west exposed and Nebbiolo grapes receive the rays of the sun until late evening. The soil has a uniform composition: it is compact and the percentage between macro and microelements is homogeneous, clay and limestone are covered by an appropriate coat of quartz sand and fine silt. The vineyards extends in the higher part of the hill up to the top.

CULTIVATION OF THE VINEYARD:

Low Guyot trellised system is used.

VINIFICATION:

The grapes are collected exclusively by hand and quickly taken to the cellar where they are destalked and softly pressed to extract from the peel and the outer area of the grape only the most noble and aromatic fractions. Fermentation, at controlled temperature, takes place in thermo-conditioned tanks. The maceration of the skins lasts 8 days, during which time the fermenting juice is regularly recycled from the bottom to the top of the tank in order to ensure an elegant tannin extraction as well as a soft extraction of color. Once the fermentation is finished the natural sugars of the grape are totally converted into alcohol. The wine is then racked into cement tanks, lined with fiberglass and insulated by cork, where it remains for a while at the post-fermentation temperature of 22° degrees C. (72° F.). The malolactic fermentation begins in these tanks naturally and normally it ends in December.

AGING:

The Barbaresco is aged in oak for 1 year, a part in Slavonian oak barrels (30 or 35 hectoliters / 789-947 U.S. gallons) and the other part in little French oak barrels (225 liters) that are moderately toasted. The two parts are then blended in traditional big oak barrels and the wine completes the fining in bottle for 12 months, before going into the market. Serragrilli produces a Barbaresco that is upfront, assertive and full bodied but at the same time it is harmonic and balanced with sweet tannins not too evident. This contributes to its incredible aging potential that goes from 4 to 20 years.

SENSORY CHARACTERISTICS:

Garnet red colour with ruby reflections. An intense and persistent aroma with clean scents of fruit, dog roses and spices. The flavor is full, elegant and full-bodied, but at the same time, harmonious and balanced, with sweet tannin, never too much in evidence.

FOOD MATCHES:

This wine is well-matched with typical appetizers from Langhe, and agnolotti pasta with savory seasonings, red meats, roasts, stews and boiled and medium-aged cheeses.

SERVING TEMPERATURE:

18° degrees C. (64-68° F.)

ALCOHOL DEGREES:

14,00 Vol. %.

