



ENRICO SERAFINO

1878

ENRICO SERAFINO "MONCLIVIO" BAROLO DOCG



PRODUCER PROFILE

Winery Owner(s):
The Krause Family
Winemaker:
Paolo Giacosa
Winery Founded:
1878
Region:
Piedmont

WINE STORY

Enrico Serafino has expertise in producing Barolo spanning 140 years. Over that expanse of time, the winery has come to control more than 30 acres (12 hectares) of Barolo DOCG vineyards in the renowned areas of Serralunga d'Alba, Castiglione Falletto, and Monforte d'Alba. These communes are all in the part of Barolo with Helvetian soil, which gives full-bodied wines with great longevity. The name *Monclivio* refers to the hills in the Barolo region which are covered in steep vineyards.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of La Morra, and Serralunga d'Alba
ELEVATION:	270-450 meters
SOILS:	Clay and limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	20-30 years
YIELD:	8,000 kg per hectare
GRAPES:	100% Nebbiolo
TYPE OF YEAST:	Selected
FERMENTATION:	Long maceration. Delestage (rack-and-return) is practiced during fermentation.
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Unfiltered
AGING CONTAINER:	Varying sized oak cask of 2500 - 5000 liter
AGING TIME:	22 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	30,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14.5%	TOTAL ACIDITY:	5.8 g/l
RESIDUAL SUGAR:	0.5 g/l	EXTRACT:	29.5 g/l