



ENRICO SERAFINO

1878

## ENRICO SERAFINO "MONCLIVIO" BAROLO DOCG



### 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 Castiglione Falletto, La Morra, Monforte d'Alba, and Serralunga d'Alba
ELEVATION:	270-450 meters
SOILS:	Clay and limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	20-35 years
YIELD:	8,000 kg per hectare
GRAPES:	100% Nebbiolo
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Post-fermentation maceration for 15-20 days
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Unfiltered
AGING CONTAINER:	A combination of 225-liter barriques and larger barrels
AGING TIME:	24 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	40,000 bottles per year
VEGAN:	No

### PRODUCER PROFILE

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

### TECHNICAL DATA

ALCOHOL:	14.5%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:		EXTRACT:	32 g/l