



CECILIA MONTE
Viticultrice in Neive



Barbaresco
Serracapelli

Vine: 100% Nebbiolo.

The grapes come from the Serracapelli cru and extend into an amphitheatre facing the Torre di Barbaresco. The harvest takes place in the first week of October. Vinification takes place at a controlled temperature that does not exceed 28°. Racking takes place at the end of alcoholic fermentation after approx. 10/12 days. Malolactic fermentation always takes place in a steel tank followed by ageing in French oak for the next 12 months.

Initial suggested serving temperature: 16/17°

