



ENOCLASSICA

selection

SERRA DEITURCHI Barolo DOCG

Producer Sansilvestro

Winemaker Guido Sartirano

Estate Founded 1871

Country Italy

Region Piedmont

Appellation Barolo DOCG

Grape Varietal 100% Nebbiolo

Soil Composition Calcareous and clay

Elevation 230 meters

Fermentation Method Crushing and destemming; fermentation in stainless steel vats at controlled temperature of 28-30°C; maceration on the skins for 12 days, with daily pumping of the must over the cap.

Aging Aged for 24 months in large cask of Slavonian oak. Further matured in bottle until release.

Alcohol Content 14.5%

Tasting Notes Ethereal with balsamic sensations, elegant with long finish and excellent structure.

