

# Barbaresco D.O.C.G. Serracapelli

## Location

Neive, MGA Serracapelli

## Grape variety

100% Nebbiolo

## Vineyard

Exposure southeast, altitude 260 m. a.s.l.

## Vinification

The grapes are hand-harvested from late September to early October. A gentle crushing follows, and the must ferments for approximately 20 days in contact with the skins, with daily pump-over.

## Aging

Aged for 12 to 14 months in French oak barriques and tonneaux.

## Nose

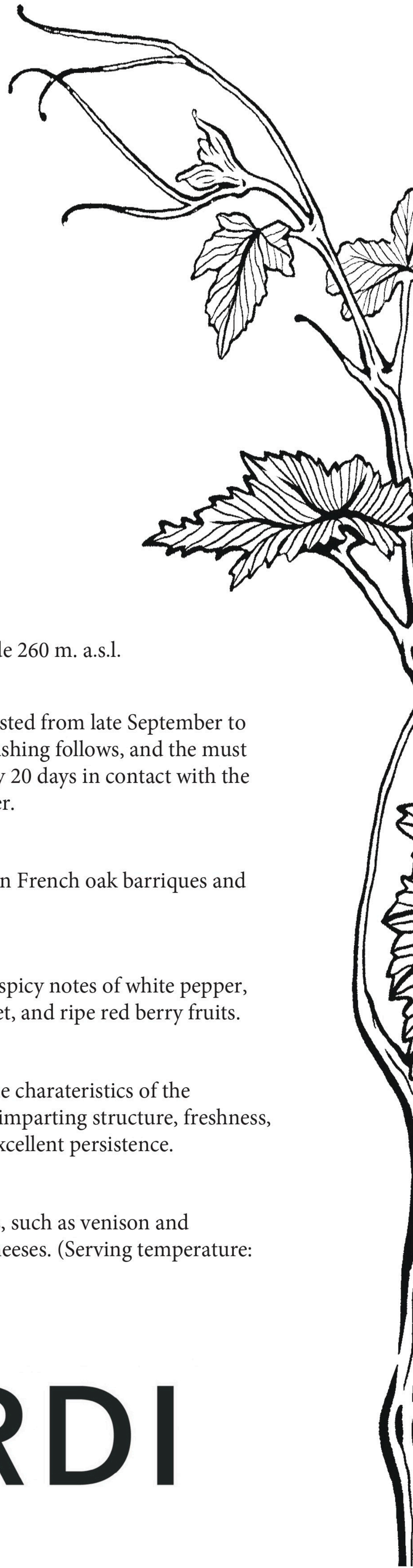
Aromas are dominated by spicy notes of white pepper, floral hints of candied violet, and ripe red berry fruits.

## Palate

The wine fully expresses the characteristics of the "Serradenari" designation, imparting structure, freshness, and balsamic notes, with excellent persistence.

## Food Pairing

Excellent with game dishes, such as venison and pheasant, and with aged cheeses. (Serving temperature: 14-17°C).



# MINERDI