



Technical sheet Barbaresco Serragrilli 2020 Mura Mura

General information

- Denomination: Barbaresco DOCG
- Commercial Name: Barbaresco Serragrilli
- Cru/vineyard: Serragrilli
- Vintage: 2020
- Grape: 100% Nebbiolo
- Municipality of vineyard: Neive
- Vineyard Size: 0,25 HA
- Exposure: South
- Altitude: 230 m
- Soil: loamy-clayey, calcareous

Vineyard Management

- Agriculture: SQNPI
- Training: 'Controspalliera' Guyot pruning
- Vines per hectare: 4500 vines/HA
- Yield per hectare: 45 q.li/HA

Vinification

- Vessel for alcoholic fermentation: 50 hl french oak vat
- Maceration: pre-fermentation bleeding (from 5 to 15% depending on vintage); 12-15 days on the skins with delicate pumping over
- Fermentation temperature: 26°C
- Vessel for malo-lactic fermentation: french oak vat

Ageing

- 12 months: 15 hl french oak barrel
- 12 months: 400 l ceramic amphorae
- 6 months: resting in bottle

Style: terroir expression, depth, absence of bitterness, aromatic clarity and absence of faults

Tasting notes: ruby red color with brick reflections, the nose has aromas of cherry, plum, rhubarb, musk and hints of pepper. On the palate the tannin is dense but smooth, supported by a pleasant freshness. The finish is long and persistent.

Food matches: grilled, roasted and braised meats

Analytical parameters

- Alcohol: 14,36%
- Total acidity: 5,61 g/L
- pH: 3,53

Bottles produced: 1900