



EVERY BOTTLE



TELLS A STORY

SAN SILVESTRO BARBARESCO "MAGNO"



TECHNICAL INFORMATION

Country	Italy
Region	Piemonte
Producer	San Silvestro
Vintage	2015
Composition	100% NEBBIOLO
Press	88 points Wine Enthusiast

WINEMAKER NOTES

An elegant wine with an excellent structure: in a word, Magno. An elegant expression of Nebbiolo grapes, able to reach its peak after 5 or 10 years from the harvest. It can be refined even longer to let it develop ethereal and balsamic notes together with silky and round tannins.

TASTING NOTES

Ethereal, with balsamic sensations; elegant and long, with excellent structure.

PAIRING SUGGESTIONS

Pair with pheasant, pigeon, roast turkey, bone marrow, and mature cheeses.

VINEYARD

The vineyards are located in the 4 villages in the Barbaresco wine-growing area. Native red-berry vineyard. It gives birth to strong wines, rich in alcohol, that need a long ageing to achieve those characteristics that make them superior and popular worldwide. A difficult vineyard in terms of soil exposition, treatment and fertilization. Strong, calcareous and tough yet rich soils are perfect for this vineyard that sprouts early, in the middle of April, and matures quite later in the middle of October. It's sensitive against sudden changes of temperature. It prefers a constant weather, on sunny hills, South/South-West oriented, between 200 m and 450 m high, to be preserved from freeze.



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VINIFICATION

Crushing and destemming; fermentation in stainless steel at a controlled temperature of 28-30°C; maceration on the skins for 12 days, with daily pumping of the must over the cap. 100% malolactic fermentation. Aged for 18 months in large casks made of Slavonian oak. Manual harvest with qualitative selection of grapes. Destemming of the grapes to separate the stalk from skins, soft crushing. Cold maceration in stainless steel for six hours to extract the color and the aromatic substances from the skins. Pressing of the fermented lees. Racking and fermentation in stainless steel, with automatic start of the malolactic fermentation. Pouring and refining storage in stainless steel for a few weeks. Ageing for 30 months, 3000 liters in Oak barrels to develop its bouquet. Bottling by inert atmosphere. Refining storage in the bottle at a controlled temperature (14 degrees C.) and humidity (75%) for at least 6 months.

PRESS

"Aromas of red berry, forest floor and baking spice take shape in the glass. The firm palate offers sour cherry, clove and white pepper alongside solid, youthfully assertive tannins. Drink after 2022." - 88 points, *Kerin O'Keefe, Wine Enthusiast*
