



EVERY BOTTLE



TELLS A STORY

## SAN SILVESTRO BARBERA "OTTONE I"



### TECHNICAL INFORMATION

<b>Country</b>	Italy
<b>Region</b>	Piemonte
<b>Sub-Region</b>	Barbera
<b>Producer</b>	San Silvestro
<b>Vintage</b>	2017
<b>Composition</b>	100% BARBERA
<b>Alcohol</b>	12.5%

### WINEMAKER NOTES

San Silvestro Cantine is located in the Piemonte region in the community of Novello. It mainly produces Piedmontese red wines. The Sartirano family began their oenological activity in 1871, and today, they combine tradition with modern techniques to produce superbly crafted vintage wines. The winery is run by cousins Paolo and Guido Sartirano and the wines of San Silvestro are sold throughout Italy and abroad. Since 1988, the Tenuta Arnulfo Costa di Bussia estate in Monforte d'Alba has also belonged to the Sartirano family, and in 2002 they also took over the Tenuta Ghercina estate, which includes vineyards in the villages of Barolo and Novello, where the headquarters of the company are now located.

### TASTING NOTES

Deep, bright ruby red, with a fresh opening; bursting with hints of ripe berries, with cherries and jam making it nicely soft on the palate.

### PAIRING SUGGESTIONS

Great with pasta, red meats, and chilled in summer.

### VINEYARD

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



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constant weather, on sunny hills, South/South-West oriented, between 200 m and 450 m high, to be preserved from freeze.

#### VINIFICATION

Crushing & destemming; fermentation in stainless steel at a controlled temperature of 28-30°C; maceration on the skins for 8 days with daily pumping of the must over the cap. 100% malolactic fermentation. Aged in stainless steel. 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. Bottling by inert atmosphere. Refining storage in the bottle at a controlled temperature (14 degrees C.) and humidity (75%) for at least 6 months.

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