



EVERY BOTTLE



TELLS A STORY

## SAN SILVESTRO NEBBIOLO D'ALBA "BRUMO"

### TECHNICAL INFORMATION



<b>Country</b>	Italy
<b>Region</b>	Piemonte
<b>Producer</b>	San Silvestro
<b>Vintage</b>	2015
<b>Composition</b>	100% NEBBIOLO
<b>Alcohol</b>	13.5%

#### WINEMAKER NOTES

Brumo underlines the essence of Nebbiolo grapes, the noble variety from Piedmont. Nebbiolo gets the name from pruina, a substance that we can find on the skins of the berries that makes them look like they are covered by fog ("nebbia" or "bruma" in Italian). It is in the foggy season, between October and November, that the nebbiolo ripens: now it is explained the name of our Nebbiolo d'Alba D.O.C. "Brumo".

#### TASTING NOTES

Vanilla overtones, with evident varietal fruit; full-bodied, elegant, and persistent. Try with mushroom risotto, game, grilled and roasted meats and mature cheeses.

#### PRESS

#### DC 89

#### 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.

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