



Poderi Elia Barbaresco Serracapelli D.O.C.G.

(bahr-bahr-AY-skoh say-rah-kah-PAY-lee)

From the heart of Barbaresco country in Neive comes this stunningly elegant Barbaresco from Poderi Elia. The Stella family has been making wine since 1890, but only recently have garnered international attention—it is easy to understand why. This spectacular Barbaresco bouquet offers tones of red currant and Morello cherry over a layer of toasty oak; the structure is marble-solid, with fine grained tannins that perfectly compliment the Nebbiolo fruit.



LOCATION

Piemonte, Italia.
(Town of Neive)
9 hectares. 350-400 meters.



SOIL

White tufo (clay and sand).



ESTATE

Poderi Elia.
(poh-DAY-ree ay-LEE-ah)



VINE

Guyot.
3,000-4,600 vines per hectare.
.75 bottle per plant average yield.



WINEMAKER

Federico Stella.
(fay-day-REE-ko STAY-lah)



VINIFICATION

Fermentation in temperature controlled tanks for 25-27 days.



VARIETALS

100% Nebbiolo.



BARREL

1st passage French Allier oak.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

24 months in the barrel.
10 months in the bottle.



ACIDITY

6.1 grams per liter.



VINTAGE PRODUCTION

600 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Osso Buco, New York strip steak, lamb shank, and Portobello mushrooms.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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