



# Monferrato DOC Nebbiolo Superiore

## SERRE DI SAN PIETRO



THE OLD  
VINEYARDS OF  
CADODO AND  
THE HISTORIC  
FARM

**Serre di San Pietro** is born from one of the most historic vineyards of the Bava family, on the hill of Cadodo in Cocconato. Here the Bava family is been living and cultivating the land since **13 generations**.

The area surrounding Cocconato and the panoramic pattern of Serres's slopes has always had a **great tradition in the production of Nebbiolo**. That's why we've replanted Nebbiolo grapes at the end of the '90s, a decision rewarded by the recognition of the geographical appellation of **Monferrato DOC Nebbiolo**.

The wine has the typical personality and elegance of full-bodied red wines of this territory. **Elegance and structure** combine perfectly together emphasizing the armonious freshness of the best Nebbiolos.

VINEYARD

**Varietal:** Nebbiolo 100%

**Vineyard:** Cadodo

**Altitude:** 375 metres a.s.l.

**Soil:** limestone and marl

**Vine training technique:** Guyot

**Exposition:** South, South-West

**Sustainability:** The surface of the vineyard is totally grassed with legumes, brassicaceae and graminaceous plants to provide organic substance and protect the slope's erosion from rainfalls. Along the rows and between the plants the grass growth is controlled **without the use of chemical pesticides**.

VINIFICATION  
AND  
WINEMAKING

The grapes are hand-picked and collected in baskets. After destemming, fermentation starts with skin-contact in stainless steel vats, where the wine ends its fermentation with the malolactic. After decanting, when the wine is bright, the **ageing takes place in 15 hl wooden barrels for 10 months** and then in bottle.

TASTING NOTES

The wine shows a bright ruby red color. The **bouquet is rich and complex**, with memories of violet and wild rose petals, black currant and cherries, with the pleasant spiciness given by wood-ageing. On the palate this wine shows silky tannins and a balanced structure, with pleasant balsamic freshness and a long finish.

**BAVA - Azienda Vitivinicola e di Invecchiamento**

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