

BARBERA d'ALBA

DOC

Agronomist:	Gianni Malerba Emanuele Fenocchio	Winemaker:	Paolo Giacosa Beppe Caviola
Grapes:	Barbera 100%	Young	○○○○●○ Aged
		Quick	Light ○○○●○ Full bodied
Growing Area:	Canale, Priocca, Govone, Santa Vittoria	Character:	Sweet ○○○○○● Dry
		No oak	○○○○●○ Oak
Alcohol:	13,5 % by volume	Food suggestions:	pasta, risotto, roasted meats, Bbq, cheese and salami.



Winemaker's Notes:

Colour: deep ruby red with typical violet hues.

Nose: wide, vinous with notes of violet, cherry, currant, spices and tobacco, very elegant but persistent.

Palate: amazingly fresh, velvety, medium to full body, with pleasant silky acidity softened by ageing in oak and fine texture.

Serving temperature: 16-17 ° C.

Cellaring: 4-6 years.

Vineyard Information:

Several vineyards, exposure S, SW, mixed sandy and loamy soils, vineyards av. age 15-30 years old, Guyot training system.

Yield per hectare is 9000 kg. Harvested by hand from the third week of September to the 1st one of October.

Winemaking Information:

The grapes are selected on the sorting table and then destemmed and pressed. At initial stage, a part of the grapes is vinified with the technique of cold maceration. The maceration is of medium term, using reassembly and delestage. The aging is in oak casks of medium size and barriques.

Difference is....

Thanks to the wide aroma and well-balanced taste Barbera d'Alba Enrico Serafino is a direct, rich, impressive and amazing wine. Enjoy the elegance of a traditional acidity based Barbera!