



CLASSIC RED
ENRICO SERAFINO



# **SANAVENTO**

## **BARBARESCO**

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2018	WINEMAKER:	Paolo Giacosa		
GRAPES: GROWING AREA:	100% Nebbiolo  Barbaresco, Neive, Alba, Treiso	CHARACTER:	Young Light Sweet No Oak	00000 • 00000 • 00000 •	Aged Full Bodied Dry Oak
ALCOHOL:	14 % by volume	FOOD SUGGESTION:	It pairs with hunting game, roasts, mature cheeses and truffle dishes.		



## WINEMAKER'S NOTE

**COLOUR:** Deep ruby red with garnet hues.

**NOSE:** Wide, intense and pleasant bouquet with scent of liquorice and tobacco, spices, leather and faded roses.

**PALATE:** Fine, velvety, medium to full bodied and very well balanced with silky tannins and elegant finish.

SERVING TEMPERATURE: 16 - 18 °C CELLARING: 10 - 15 years

#### VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	clay-limestone	
VINES AGE:	20-25 years	YIELD:	8000 kg/ha	
HARVESTS:		100% hand-harvested		
TRAINING SYSTEM:		Guyot		
FARMING	PRACTICES:	Sustainable Viticulture		

#### WINEMAKING INFORMATION

PRE-FERMENTATION PROCEDURES: Grape bunches are hand-sorted on a vibrant table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur. After destemming, berries are hand-sorted on a second vibrant table and finally softly crushed.

This process is "100% screw conveyor free" to handle grapes as gently as possible.

FERMENTATION PROCESS: The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 20 days.

**OAK REFINING:** The **ageing** of **20 months** is made in medium size oak casks (2500-4000 litres).

### THE DIFFERENCE IS...

SANAVENTO is appreciated for its harmony and elegance due to silky tannins and soft acidity. Thanks to the careful handling during the fermentation process, the grape characters are perfectly included in the power of the wine. SANAVENTO results in a compelling, rich and outstanding Barbaresco.







### **VINTAGE 2018**

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varietals in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.