



ENRICO SERAFINO
1878



SANAVENTO

Barbaresco docg 2019

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.

FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses and truffle dishes.

CHARACTER

Young	○ ○ ○ ○ ○ ●	Aged
Light	○ ○ ○ ○ ○ ●	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
Barbaresco, Neive, Alba, Treiso

Grapes
100% Nebbiolo

Harvest
100% by hand

Alcohol
14%



GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed.

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

WINE MAKING

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).

Cellaring

10 - 15 years

Exposure

S, SO

Vines age

20 - 25 years

Soil

Clay-limestone

Training system

Guyot

Farming practices

Sustainable

VINTAGE 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

THE DIFFERENCE IS

Snavento 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. Snavento results in a compelling, rich and outstanding Barbaresco.