



ENRICO SERAFINO
1878



SERRALUNGA

Barolo docg

del Comune di Serralunga d'Alba 2017

WINEMAKER'S NOTE

COLOUR: deep ruby red with garnet hues.

NOSE: wide, intense and complex bouquet with scent of blackberry, liquorice, tobacco, spices, coffee beans and faded roses.

The Nebbiolo grape is easily recognisable.

PALATE: wide, multifaceted, dry, full bodied, elegant, harmonic, rich in fine tannins and pleasant long finish. Full affinity Nose-Palate.

FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses. Also appreciated as an after-dinner drink.

CHARACTER

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

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
Serralunga d'Alba,

Grapes
100% Nebbiolo

Harvest
100% by hand
Alcohol
14,5%



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 and partially submitted to a cold maceration to preserve its best characters before fermentation in stainless steel vats and conic oak vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 28 days.

OAK REFINING

The ageing is made with a part lying 12 months in tonneaux and a part lying 16 months in medium size oak casks (2500 litres).

Cellaring
15 - 20 years

Exposure
S, SO

Vines age
20 - 30 years

Soil
Clay-limestone

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2017

The 2017 vintage growing year will be remembered for its April frost damage and very hot and dry climate. This is why the conditions were perfect in terms of plant protection. In September, temperatures dropped appreciably with considerable differences between day and night temperatures. This situation helped especially the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle. 2017 can certainly be remembered as one of the earliest years with healthy and complex grapes.

THE DIFFERENCE IS

Barolo del Comune di Serralunga d'Alba is very well known for its long lasting, austerity and complexity. The vineyards careful farming, the winemaking process and the accurate oak refining provide a modern representation by updating the traditional Serralunga Barolo.