



2017

ENRICO SERAFINO

1878

SPECIALTY

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## SERRALUNGA

## BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
DEL COMUNE DI SERRALUNGA D'ALBA

VINTAGE:	2017	WINEMAKER:	Paolo Giacosa			
GRAPES:	100% Nebbiolo	CHARACTER:	Young	○○○○●	Aged	
			Light	○○○○●	Full Bodied	
GROWING AREA:	Serralunga d'Alba		Sweet	○○○○●	Dry	
			No Oak	○○○○●	Oak	
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with hunting game, roasts, mature cheeses. Also appreciated as an after-dinner drink.			

## 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.

SERVING TEMPERATURE: 16 - 18 °C

CELLARING: 15 - 20 years

## VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	clay-limestone
VINES AGE:	20-30 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** 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 FEFINING:** 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).

## 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**.



CONSORZIO TUTELA BAROLO  
CAMPAGNA FINANZIATA AL FINE DEL REG. UE N. 1306/2013  
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013



## 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.