



ENRICO SERAFINO  
1878



# SERRALUNGA

## Barolo docg del Comune di Serralunga d'Alba 2018

### 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 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.

### 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.