



ENRICO SERAFINO  
1878



# Barolo docg

## MGA del Comune di Serralunga d'Alba 2019

### 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 REFINEMENT

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 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

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 REFINEMENT provide a modern representation by updating the traditional Serralunga Barolo.