



ENRICO SERAFINO  
1878



# CRUVA

## Barbera d'Asti docg 2021

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with typical purple hues.  
**NOSE:** wide, elegant, fresh, rich in scent of small red fruits, violet and ripe grapes with very pleasant hint of spices.  
**PALATE:** fine, fresh, medium to full body, very well-balanced with silky acidity and long spiced finish.

### FOOD PAIRING

It pairs with pasta, risotto, roasted meats, cheese, salami and typical Bagna Cauda.

### CHARACTER

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

**Serving temperature**  
15 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
colline del nicese

**Grapes**  
100% Barbera

**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 medium acting using délestage for over 18 days.

### OAK REFINEMENT

The ageing of 14 months is made in medium size oak casks (2500-4000 litres) and a little percentage in small size barrels.

### Cellaring

4 - 6 years

### Exposure

S, SO

### Vines age

15 - 30 years

### Soil

Sandy-loamy

### Training system

Guyot

### Farming practices

Sustainable

### VINTAGE 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

### THE DIFFERENCE IS

Cruva Barbera d'Asti is a contemporary traditional Barbera surprising for its very well-balance body and silky acidity.

Thanks to the soil and a meticulous execution, this wine provides a spicy enjoyment easily pairing a wide range of dishes.