



2018

ENRICO SERAFINO

1878

CLASSIC RED
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CRUVA

BARBERA D'ASTI SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2018	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Barbera	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Monferrato area in the Asti Province nearby Nizza Monferrato		o o o o ● o o o o o ● o o o o o ● o o o o o ● o
ALCOHOL:	14 % by volume	FOOD SUGGESTION:	It pairs with pasta, risotto, roasted meats, cheese, salami and typical Bagna Cauda.
			Aged Full Bodied Dry Oak



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.

SERVING TEMPERATURE: 15 - 18 °C

CELLARING: 4 - 6 years

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	sandy-loamy
VINES AGE:	15-30 years	YIELD:	9000 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 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 REFINING: The ageing of **14 months** is made in medium **size oak casks** (2500-4000 litres) and a little percentage in small size barrels.

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**.

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 varieties 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.



CONSORZIO TUTELA VINI DELLA BARBERA
CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013

