



2016

ENRICO SERAFINO

1878

CLASSIC RED

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## PAJENA

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2016	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Barbera	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Canale, Priocca, Govone, Santa Vittoria		o o o o ● o o o o o ● o o o o o ● o o o o o ● o
ALCOHOL:	13,50 % by volume	FOOD SUGGESTION:	It pairs with pasta, risotto, roasted meats, cheese and salami.
			Aged Full Bodied Dry Oak



### WINEMAKER'S NOTE

**COLOUR:** Deep ruby red with typical purple hues.

**NOSE:** Wide, vinous with notes of violet, cherry, currant, plum and spices.

**PALATE:** Amazingly fresh, velvety, medium to full body, with pleasant silky acidity softened by ageing in oak and fine texture.

**SERVING TEMPERATURE:** 16 - 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 FEFINING:** The ageing of **14 months** is made in **medium** size oak casks (2500-4000 litres).

### THE DIFFERENCE IS...

Thanks to the **wide aromas** and **well-balanced taste** PAJENA BARBERA D'ALBA is a **straightforward, rich, impressive** and **amazing** wine.

We search to enhance the **elegance** of this **very fruity** Barbera.

### Vintage 2016

2016 was certainly one of the longest-lasting vegetative cycle in recent years. In fact, from the end of February throughout March, the temperatures dropped and there was plenty of rain. The "late" cold led to a delay in the phenological phases of about 10 days. This delay was made up for during the months of August and moreover in September. Full ripening was achieved in all cases and wines show excellent balance, big bouquets and great structure. The good quantity allows 2016 to be remembered as an outstanding vintage.