



2017

ENRICO SERAFINO

1878

CLASSIC RED

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## PAJENA

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2017	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 **8 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 2017

The 2017 vintage growing year will be remembered for its April frost damage and very hot and dry climate. This is why the conditions were perfect in terms of plant protection. In September, temperatures dropped appreciably with considerable differences between day and night temperatures. This situation helped especially the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle. 2017 can certainly be remembered as one of the earliest years with healthy and complex grapes.

CONSORZIO  
TUTELA  
ROERO

CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013  
CAMPAGNI FINANZIATI ACCORDO TO EU REGULATION N. 1306/2013

