



2018

ENRICO SERAFINO

1878

CLASSIC RED
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PAJENA

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2018	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 FINING: 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 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.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013
CAMPAGNA FINANZIATA ACCORDO CON LA REGULAZIONE N. 1306/2013

