



ENRICO SERAFINO
1878



PAJENA

Barbera d'Alba doc 2019

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.

FOOD PAIRING

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

CHARACTER

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

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
Canale, Priocca, Govone, Santa Vittoria

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 REFINING

The ageing of 8 months is made in medium size oak casks (2500-4000 litres).

Cellaring
4 - 6 years

Exposure
S, SO

Vines age
15 - 30 years

Soil
Sandy-loamy
Training system
Guyot

Farming practices
Sustainable

VINTAGE 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

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.