



2019

ENRICO SERAFINO

1878

CLASSIC RED
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PAJENA

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2019	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 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.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1303/2013
CAMPAGNA FINANCED ACCORDING TO EU REGULATION N. 1303/2013

