



ENRICO SERAFINO
1878



PAJENA

Barbera d'Alba doc 2021

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 REFINEMENT

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 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

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.