



2015

ENRICO SERAFINO

1878

SINGLE VINEYARD

ENRICO SERAFINO



SAN DEFENDENTE

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2015	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Barbera d'Alba	CHARACTER:	Young	○○○○●	Aged
			Light	○○○●○	Full Bodied
GROWING AREA:	San Defendente (Canale)		Sweet	○○○○●	Dry
			No Oak	○○○●○	Oak
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with pasta, risotto, barbecue, cheese and salami.		

WINEMAKER'S NOTE

COLOUR: Deep ruby red with typical purple hues.

NOSE: Wide, complex, vinous with notes of violet, cherry, currant, spices and tobacco while being very persistent.

PALATE: Rich of currant flavours, amazingly fresh, velvety, medium to full body, fine texture, with pleasant silky acidity softened by ageing in oak.

SERVING TEMPERATURE: 16 - 18 °C.

CELLARING: 8 - 10 years.

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	sandy-loamy
VINES AGE:	15-30 years	YIELD:	7000 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 and **conic oak** vats at controlled temperature. The maceration is medium acting using **délestage** and, partially, **submerged cap** technique for over **18 days**.

OAK REFINING: The ageing of **18 months** is made in **medium** size oak casks (2500-4000 litres) and a little part in **barriques** and **tonneaux**.

THE DIFFERENCE IS...

SAN DEFENDENTE BARBERA D'ALBA is a ripe, **multifaceted** and **amazing** Barbera showing an **appealing richness** in red fruit flavours.

Thanks to the **careful** handling from the **harvest to the oak refining**, the grape **characters** are perfectly included in the wine.



CONSORZIO TUTELA
BARBERA D'ALBA
CAMPAGNA FINANZIARIA AL FINE DEL REC. (P.N. 1350/2013)
CAMPAGNA FINANZIARIA ACCORDATA TO EU REGULATION N. 1306/2013



VINTAGE 2015

2015 delivered a favourable climate during the entire season, from blossoming to harvest. The summer was warm and dry with few raining days offering us very healthy grapes. In September the weather was very sweet with bright days and fresh nights. Thanks to that the harvest happens a little bit earlier than the regular time (about 7 days) and the grapes were perfectly ripe and well balanced. According to that, the wines are very elegant and really express the terroir.