



2017

ENRICO SERAFINO

1878

SINGLE VINEYARD

ENRICO SERAFINO



SAN DEFENDENTE

BARBERA D'ALBA SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2017	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Barbera d'Alba	CHARACTER:	Young ○○○○○ ● Light ○○○○ ● ○ Sweet ○○○○ ● No Oak ○○○○ ● ○
GROWING AREA:	San Defendente (Canale)		Aged Full Bodied Dry Oak
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with pasta, risotto, barbecue, cheese and salami.



CONSORZIO TUTELA VINI DELLA LANGATA ROERO

CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013
CAMPAGNA FINANCED ACCORDING TO EU REGULATION N. 1306/2013



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 SUPERIORE 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.

VINTAGE 2017

The 2017 vintage growing year will be remembered for its April frost damage and very hot and dry climate. This is why the conditions were perfect in terms of plant protection. In September, temperatures dropped appreciably with considerable differences between day and night temperatures. This situation helped especially the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle. 2017 can certainly be remembered as one of the earliest years with healthy and complex grapes.