



ENRICO SERAFINO
1878



VIGNA SAN DEFENDENTE

Barbera d'Alba doc MGA San Defendente 2019

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.

FOOD PAIRING

It pairs with pasta, risotto, barbecue, cheese and salami.

CHARACTER

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

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
San Defendente, (Canale)

Grapes
100% Barbera

Harvest
100% by hand
Alcohol
14,5%



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 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.

Cellaring
8 - 10 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

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.