





VIGNA SAN DEFENDENTE

Barbera d'Alba doc

MGA San Defendente 2017

ABGIO7980

ALBEISA

DEFENDENTE"

ENRICO SERAFINO

BARBERA D'ALBA

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	\circ	0	\bigcirc	\bigcirc		Aged
Light	\circ	\bigcirc	\bigcirc	\bigcirc	$lue{}$	Full bodied
Sweet	\circ	\bigcirc	\bigcirc	\bigcirc	\bigcirc $lacktriangle$	Dry
No oak	\circ	\circ	\bigcirc	\bigcirc		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 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.

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.