



ENRICO SERAFINO
1878



Barolo docg Riserva MGA Briccolina 2016

WINEMAKER'S NOTE

COLOUR: deep ruby red with garnet hues.

NOSE: wide, intense and complex bouquet with scent of blackberry, liquorice, tobacco, spices, coffee beans and faded roses.

The Nebbiolo grape is easily recognisable.

PALATE: Wide, complex, dry, full bodied, elegant, harmonic, rich in fine tannins and minerality with a pleasant long finish.

FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses.
Also appreciated as an after-dinner drink.

CHARACTER

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

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
Serralunga d'Alba, Briccolina MGA

Grapes
100% Nebbiolo

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 and partially submitted to a cold maceration to preserve its best characters before fermentation in stainless steel vats and conic oak vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 28 days.

OAK REFINING

The ageing is made for about 28 months in medium size casks followed by two years in bottle.

Cellaring
20 - 25 years

Exposure
S, SO

Vines age
80 years

Soil
Clay-limestone

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2016

2016 was certainly one of the longest-lasting vegetative cycle in recent years. In fact, from the end of February throughout March, the temperatures dropped and there was plenty of rain. The "late" cold led to a delay in the phenological phases of about 10 days. This delay was made up for during the months of August and moreover in September. Full ripening was achieved in all cases and wines show excellent balance, big bouquets and great structure. The good quantity allows 2016 to be remembered as an outstanding vintage.

THE DIFFERENCE IS

Briccolina is very well known for being a cru with great complexity and it takes its name from being at the peak of the hill. Enrico Serafino Barolo Riserva Briccolina is a full body, austere and powerful Barolo results of the sustainable farming process applied. Furthermore, Barolo Riserva Briccolina is the proof of what Piemonte Attitude means in Enrico Serafino set of values: complexity, dedication and tenacity.