



ENRICO SERAFINO
1878



Barolo docg Riserva MGA Briccolina 2017

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 REFINEMENT

The ageing is made for about 28 months in medium size casks (2400 litres) 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 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

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.