



2015

ENRICO SERAFINO

1878

SINGLE VINEYARD

ENRICO SERAFINO



BRICCOLINA

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
MENZIONE GEOGRAFICA AGGIUNTIVA (MGA)

VINTAGE:	2015	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Nebbiolo	CHARACTER:	Young	○○○○●	Aged
			Light	○○○○●	Full Bodied
GROWING AREA:	Serralunga d'Alba-Briccolina MGA		Sweet	○○○○●	Dry
			No Oak	○○○○●	Oak
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with hunting game, roasts, mature cheeses. Also appreciated as an after-dinner drink.		

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.

SERVING TEMPERATURE: 16 - 18 °C

CELLARING: 20-25 years

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	clay-limestone
VINES AGE:	35 years	YIELD:	6000 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** 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 oak casks (2400 litres).

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 BRICCOLINA** is a full body, austere and powerful Barolo results of the sustainable farming process applied.

Furthermore, **Barolo BRICCOLINA** is the proof of what Piemonte Attitude means in Enrico Serafino set of values: complexity, dedication and tenacity.

CONSORZIO
UTELA
BAROLOCAMPAGNA FINANZIATA A SOSTEGNO DEL REG. UE N. 1308/2013
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1308/2013

VINTAGE 2015

2015 delivered a favourable climate during the entire season, from blossoming to harvest. The summer was warm and dry with few raining days offering us very healthy grapes. In September the weather was very sweet with bright days and fresh nights. Thanks to that the harvest happens a little bit earlier than the regular time (about 7 days) and the grapes were perfectly ripe and well balanced. According to that, the wines are very elegant and really express the terroir.