



2017

ENRICO SERAFINO

1878

CLASSIC RED
ENRICO SERAFINO



CRUVA

BARBERA D'ASTI SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2017	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Barbera	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Monferrato area in the Asti Province nearby Nizza Monferrato		○○○○●○ ○○○○●○ ○○○○●○ ○○○○●○
ALCOHOL:	13,50 % by volume	FOOD SUGGESTION:	It pairs with pasta, risotto, roasted meats, cheese, salami and typical Bagna Cauda.
			Aged Full Bodied Dry Oak



WINEMAKER'S NOTE

COLOUR: Deep ruby red with typical purple hues.

NOSE: Wide, elegant, fresh, rich in scent of small red fruits, violet and ripe grapes with very pleasant hint of spices.

PALATE: Fine, fresh, medium to full body, very well-balanced with silky acidity and long spiced finish.

SERVING TEMPERATURE: 15 - 18 °C

CELLARING: 4 - 6 years

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	sandy-loamy
VINES AGE:	15-30 years	YIELD:	9000 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 to **preserve its best characters** before **fermentation** in stainless steel vats at **controlled temperature**. The maceration is **medium acting** using **délestage** for over **18 days**.

OAK REFINING: The ageing of **14 months** is made in medium **size oak casks** (2500-4000 litres).

THE DIFFERENCE IS...

CRUVA BARBERA D'ASTI is a **contemporary traditional** Barbera surprising for its very **well-balance body** and **silky acidity**.

Thanks to the soil and a **meticulous execution**, this wine provides a **spicy enjoyment easily pairing a wide range of dishes**.

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.



CAMPAGNA FINANZIATA AL FINE DEL REG. UE N. 1305/2013
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1305/2013

