



2016

ENRICO SERAFINO

1878

SINGLE VINEYARD

ENRICO SERAFINO



## SAN DEFENDENTE

BARBERA D'ALBA SUPERIORE  
DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2016	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Barbera d'Alba	CHARACTER:	Young      ○○○○● Light        ○○○○●○ Sweet        ○○○○● No Oak      ○○○○●○
GROWING AREA:	San Defendente (Canale)		Aged Full Bodied Dry Oak
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with pasta, risotto, barbecue, cheese and salami.



CONSORZIO DEL ROERO  
CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013  
CAMPAGNA FINANCED ACCORDING TO EU REGULATION N. 1306/2013



### 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.

**SERVING TEMPERATURE:** 16 - 18 °C

**CELLARING:** 8 - 10 years

### VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	sandy-loamy
VINES AGE:	15-30 years	YIELD:	7000 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 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.

### THE DIFFERENCE IS...

**SAN DEFENDENTE BARBERA D'ALBA** 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.

### VINTAGE 2016

2016 was certainly one of the longest-lasting vegetative cycle in recent years. February and March were marked by low temperatures and a plenty of rain that led to a delay in the phenological phases of about 10 days 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.