



2016

ENRICO SERAFINO

1878

CLASSIC RED
ENRICO SERAFINO



SANAVENTO

BARBARESCO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2016	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Barbaresco, Neive, Alba		○○○○● ○○○○● ○○○○● ○○○●○
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with hunting game, roasts, mature cheeses and truffle dishes.
			Aged Full Bodied Dry Oak



WINEMAKER'S NOTE

COLOUR: Deep ruby red with garnet hues.

NOSE: Wide, intense and pleasant bouquet with scent of liquorice and tobacco, spices, leather and faded roses.

PALATE: Fine, velvety, medium to full bodied and very well balanced with silky tannins and elegant finish.

SERVING TEMPERATURE: 16 - 18 °C

CELLARING: 10 - 15 years

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	clay-limestone
VINES AGE:	20-25 years	YIELD:	8000 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 long acting using **délestage** and, partially, **submerged cap** technique for over **20 days**.

OAK REFINING: The **ageing of 20 months** is made in medium size oak casks (2500-4000 litres).

THE DIFFERENCE IS...

SANAVENTO is appreciated for its **harmony** and **elegance** due to **silky tannins** and **soft acidity**. Thanks to the **careful handling** during the **fermentation** process, the grape characters are **perfectly included** in the **power** of the wine. **SANAVENTO** results in a **compelling, rich** and **outstanding Barbaresco**.

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.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013

