



2016

ENRICO SERAFINO

1878

SPECIALTY

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SERRALUNGA

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
DEL COMUNE DI SERRALUNGA D'ALBA

VINTAGE:	2016	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Serralunga d'Alba		○○○○● Aged ○○○○● Full Bodied ○○○○● Dry ○○○○● 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, multifaceted, dry, full bodied, elegant, harmonic, rich in fine tannins and pleasant long finish. Full affinity Nose-Palate.

SERVING TEMPERATURE: 16 - 18 °C

CELLARING: 15 - 20 years

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	clay-limestone
VINES AGE:	20-30 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** 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 FEFINING: The **ageing** is made with a part lying **12 months** in **tonneaux** and a part lying **16 months** in **medium** size oak casks (2500 litres).

THE DIFFERENCE IS...

BAROLO DEL COMUNE DI SERRALUNGA D'ALBA is very well known for its **long lasting**, **austerity** and **complexity**. The vineyards careful **farming**, the **winemaking process** and the accurate oak **refining** provide a **modern** representation by **updating** the **traditional SERRALUNGA BAROLO**.



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



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.