



2016

ENRICO SERAFINO

1878

CLASSIC RED
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CRUVA

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2016	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 2016

2016 was certainly one of the longest-lasting vegetative cycle in recent years. In fact, from the end of February throughout March, the temperatures dropped and there was plenty of rain. The "late" cold led to a delay in the phenological phases of about 10 days. This delay was 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.

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CAMPAGNA FINANZIATA AL FINE DEL REG. UE N. 1305/2013
CAMPAIN FINANCED ACCORDING TO EU REGULATION N. 1305/2013

