



2015

ENRICO SERAFINO

1878

CLASSIC RED
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SANAVENTO

BARBARESCO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2015	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young ○○○○● Light ○○○○● Sweet ○○○○● No Oak ○○○●○
GROWING AREA:	Barbaresco, Neive, Alba		Aged Full Bodied Dry Oak
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with hunting game, roasts, mature cheeses and truffle dishes.



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 **estate bottled** and very well known 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 2015

2015 delivered a favourable climate during the entire season, from blossoming to harvest. The summer was warm and dry with few raining days offering us very healthy grapes. In September the weather was very sweet with bright days and fresh nights. Thanks to that the harvest happens a little bit earlier than the regular time (about 7 days) and the grapes were perfectly ripe and well balanced. According to that, the wines are very elegant and really express the terroir.