



2015

ENRICO SERAFINO

1878

SPECIALTY

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## SERRALUNGA

### BAROLO

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

VINTAGE:	2015	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Serralunga d'Alba		o o o o o ● o o o o o ● o o o o o ● o o o o o ●
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with hunting game, roasts, mature cheeses. Also appreciated as an after-dinner drink.
			Aged Full Bodied Dry Oak



#### 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.

#### 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.