



2017

ENRICO SERAFINO

1878

SINGLE VINEYARD

ENRICO SERAFINO



## MERIAME

### BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
MENZIONE GEOGRAFICA AGGIUNTIVA (MGA)

VINTAGE:	2017	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Nebbiolo	CHARACTER:	Young	○○○○●○	Aged
GROWING AREA:	Serralunga d'Alba		Light	○○○○●○	Full Bodied
			Sweet	○○○○●○	Dry
			No Oak	○○○○●○	Oak
ALCOHOL:	14,50 %	FOOD SUGGESTION:	It pairs with game, roasts, mature cheeses. Also appreciated as an after-dinner drink.		



#### WINEMAKER'S NOTE

**COLOUR:** Deep ruby red with intense hues lightly purple.

**NOSE:** Wide bouquet, intense and complex, where the youthful soul that originates from the maceration of the whole grape blends with the complexity of the tertiary aromas: rose, violet, raspberry alternate with liquorice, spices, tobacco.

**PALATE:** Wide, structured and vibrant tannins, elegant, long finish with a strong personality.

**SERVING TEMPERATURE:** 16 - 17 °C

**CELLARING:** 15 - 20 years

#### VINEYARD INFORMATION

EXPOSURE:	W	SOIL:	clay-limestone
VINES AGE:	60 years	YIELD:	6500 kg/ha
HARVEST:		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 **dry ice** to avoid oxidation and reduce considerably the use of **sulphur**. **A part is destemmed:** berries are **hand-sorted** on a second vibrant table and finally **softly crushed**. The remaining part is introduced as whole berries in the fermentation tank, to make the **carbonic fermentation**. 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 **medium-long acting**, avoiding aggressive movements in the solid part, to **better preserve the entire grape bunches**.

**OAK REFINING:** The ageing is made in **oak casks of 1000 liters capacity for 26 months**.

#### THE DIFFERENCE IS...

**BAROLO MERIAME'S** strength is a winemaking style that is distinguished from the rest of the other Barolos produced in Enrico Serafino: aromatic finesse and a very distinctive freshness are the main features of the wine, together with a complex youthfulness.

#### VINTAGE 2017

The 2017 vintage growing year will be remembered for its April frost damage and very hot and dry climate. This is why the conditions were perfect in terms of plant protection. In September, temperatures dropped appreciably with considerable differences between day and night temperatures. This situation helped especially the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle. 2017 can certainly be remembered as one of the earliest years with healthy and complex grapes.



COMMISSION FINANZIARIA AI VINI DEL N. 1455/2013  
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1303/2013

