



2006

ENRICO SERAFINO

1878

SINGLE VINEYARD

ENRICO SERAFINO



SAN DEFENDENTE OLTREDIECI®

BARBERA D'ALBA SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2006	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Barbera d'Alba	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	San Defendente (Canale)		
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with pasta, risotto, barbecue, cheese and salami.

WINEMAKER'S NOTE

COLOUR: Deep ruby red with garnet hues.

NOSE: Wide, complex, notes of cherry, blackberry together with notes of spices, tobacco and hay.

PALATE: Rich of currant flavours, amazingly fresh, velvety, medium to full body, fine texture, with pleasant silky acidity softened by ageing in oak.

SERVING TEMPERATURE: 16 - 18 °C

CELLARING: 8 - 10 years

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	sandy-loamy
VINES AGE:	15-30 years	YIELD:	7000 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 and **conic oak** vats at **controlled temperature**. The maceration is **medium acting** using **délestage** and, partially, **submerged cap** technique for over **18 days**.

OAK REFINING: The ageing of **18 months** is made in **medium size** oak casks (2500-4000 litres) and a little part in **barriques** and tonneaux.

THE DIFFERENCE IS...

SAN DEFENDENTE OLTREDIECI BARBERA D'ALBA SUPERIORE is a complex Barbera with different aspects that can surprise for an attractive richness of aromas and flavours of red fruit.

This wine beyond 10 years is the proof of the potentiality of ageing of the barbera grown in these hills.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1303/2013
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1303/2013



VINTAGE 2006

2006 was distinguished by little rainfall and a succession of extended periods with temperatures above or below the average, in which periods of rapid vegetative development alternated with relatively inactive ones. All the early and medium-early ripening grapes benefited especially in balanced acidity and very intense aromas. In cellars, wines have shown very complex bouquets, right acidity and adequate alcohol: properties which are perfectly in line with those of the last great vintages.