



ENRICO SERAFINO
1878



MERIAME

Barolo docg

MGA Meriame 2017

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 vibrating tannins, elegant, long finish with a strong personality.

FOOD PAIRING

It pairs with game, roasts, mature cheeses. Also appreciated as an after-dinner drink.

CHARACTER

Young	○ ○ ○ ○ ● ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ● ○	Dry
No oak	○ ○ ○ ○ ○ ●	Oak

Serving temperature
16 - 17 °

Wine maker
Paolo Giacosa

Growing area
Serralunga d'Alba, Meriame MGA

Grapes
100% Nebbiolo

Harvest
100% by hand

Alcohol
14,5%



GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating 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.

WINE MAKING

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.

Cellaring
15 - 20 years

Exposure
○

Vines age
60 years

Soil
Clay-limestone

Training system
Guyot

Farming practices
Sustainable

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.

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.