



ENRICO SERAFINO
1878



Barbaresco docg MGA Bricco di Neive 2020

WINEMAKER'S NOTE

COLOUR: deep ruby red with garnet hues.

NOSE: wide, intense and pleasant bouquet with scent of blackberry, liquorice, violets, tobacco, spices and faded roses. Very recognizable nebbiolo grapes.

PALATE: fine, velvety, medium to full bodied and very well balanced with silky tannins and elegant long finish.

FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses and truffle dishes. Highly appreciated as an after dinner.

CHARACTER

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

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
Neive, Bricco di Neive 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 carbonic snow to avoid oxidation and reduce considerably the use of sulphur. After destemming, berries are hand-sorted on a second vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

WINE MAKING

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 in conic wood vats for over 20 days.

OAK REFINEMENT

The ageing of 20 months is made in medium size oak casks (2500 liters).

Cellaring
15 - 20 years

Exposure
SO

Vines age
40 years

Soil
Clay-limestone

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

THE DIFFERENCE IS

Bricco di Neive is a cru of great complexity and takes its name from the peak of the hill where the vineyards are located. Enrico Serafino Bricco di Neive is an austere Barbaresco at the same time very elegant, as a result of a sustainable production process.

Barbaresco Bricco di Neive is the proof of the Piemontese Attitude that represents in Enrico Serafino a set of important values: complexity, dedication e perseverance.