



ENRICO SERAFINO  
1878



# Barbaresco docg MGA Bricco di Neive 2021

## 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 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

## 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.