



ENRICO SERAFINO  
1878



# BRICCO DI NEIVE

Barbaresco docg  
MGA Bricco di Neive 2019

## 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 REFINING

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 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

## 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.