



ENRICO SERAFINO
1878



CARPEGNA

Barolo docg

MGA Carpegna 2018

WINEMAKER'S NOTE

COLOUR: deep ruby red with light garnet hues.

NOSE: wide, intense, and complex bouquet with small fruits, liquorice hints and spicy notes that mix with the typical Nebbiolo violet typical scent.

PALATE: Wide, persistent where the superb tannic texture makes way to freshness and elegance, promising a long evolution in the bottle.

FOOD PAIRING

It pairs with hunting 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 - 18 °

Wine maker
Paolo Giacosa

Growing area
Serralunga d'Alba, Carpegna 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 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 long acting using délestage and, partially, submerged cap technique for over 18 days.

OAK REFINING

The ageing is made for about 25 months in different sizes oak casks.

Cellaring
20 - 25 years

Exposure
S, SO

Vines age
35 years

Soil
Clay-limestone

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varietals in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.

THE DIFFERENCE IS

Carpegna is a very distinctive vineyard in Serralunga d'Alba village for its younger soil made of Sant'Agata Fossils Marls. The result is a very open and approachable Barolo in comparison with the same wines coming from vineyards among this territory.