



2018

ENRICO SERAFINO

1878

SINGLE VINEYARD

ENRICO SERAFINO



CARPEGNA

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
MENZIONE GEOGRAFICA AGGIUNTIVA (MGA)

VINTAGE:	2018	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Serralunga d'Alba-Carpegna MGA		○○○○● ○○○○● ○○○○● ○○○○●
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with hunting game, roasts, mature cheeses. Also appreciated as an after-dinner drink.
			Aged Full Bodied Dry Oak



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.

SERVING TEMPERATURE: 16 - 18 °C

CELLARING: 20-25 years

VINEYARD INFORMATION

EXPOSURE:	S, SO	SOIL:	clay-limestone
VINES AGE:	35 years	YIELD:	6500 kg/ha
HARVESTS:	100% hand-harvested		
TRAINING SYSTEM:	Guyot		
FARMING PRACTICES:	Sustainable Viticulture		

WINEMAKING INFORMATION

PRE-FERMENTATION PROCEDURES: Grape bunches are **hand-sorted** on a **vibrant 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 vibrant table and finally **softly crushed**. This process is "**100% screw conveyor free**" to handle grapes as **gently** as possible.

FERMENTATION PROCESS: 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.

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.

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 varieties 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.



CAMPAGNA FINANZIATA AI FINES DEL 16/11/2013
CAMPAGNA FINANZIATA ACCORDO TO LA REGULATION N. 1308/2013

