



ENRICO SERAFINO
1878



SAN DEFENDENTE OLTREDIECI

Barbera d'Alba doc MGA San Defendente 2006

WINEMAKER'S NOTE

COLOUR: deep ruby red with garnet hues.

NOSE: wide, complex, notes of cherry, blackberry together with notes of spices, tobacco and hay.

PALATE: rich of currant flavours, amazingly fresh, velvety, medium to full body, fine texture, with pleasant silky acidity softened by ageing in oak.

FOOD PAIRING

It pairs with pasta, risotto, barbecue, cheese and salami.

CHARACTER

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

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
San Defendente, (Canale)

Grapes
100% Barbera

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 and conic oak vats at controlled temperature. The maceration is medium acting using délestage and, partially, submerged cap technique for over 18 days.

OAK REFINING

The ageing of 18 months is made in medium size oak casks (2500-4000 litres) and a little part in barriques and tonneaux.

Cellaring

12 years

Exposure

S, SO

Vines age

15 - 30 years

Soil

Sandy-loamy

Training system

Guyot

Farming practices

Sustainable

VINTAGE 2006

2006, distinguished by little rainfall and a succession of extended periods with temperatures above or below the average, in which spells of rapid vegetative development alternated with relatively inactive periods. All the early and medium-early ripening grapes benefited especially in balanced acidity and very intense aromas. In cellars, wines are showing very complex bouquets, right acidity and adequate alcohol: properties which are perfectly in line with Alta Langa needs.

THE DIFFERENCE IS

San Defendente Oltredieci Barbera d'Alba Superiore is a complex Barbera with different aspects that can surprise for an attractive richness of aromas and flavours of red fruit.

This wine beyond 10 years is the proof of the potentiality of ageing of the barbera grown in these hills.