

BAROLO

DOCG

Agronomist:	Gianni Malerba Emanuele Fenocchio	Winemaker:	Paolo Giacosa Beppe Caviola
Grapes:	Nebbiolo 100%	Young	○○○○● Aged
		Quick	Light ○○○○● Full bodied
Growing Area:	La Morra, Monforte	Character:	Sweet ○○○○● Dry
		No oak	○○○○●○ Oak
Alcohol:	14,5 % by volume	Food suggestions:	Game dishes, roasts, mature cheeses



Winemaker's Notes:

Colour: ruby red with garnet hues.

Nose: wide, intense and pleasant bouquet with scent of licorice and tobacco, spices, leather and faded roses.

Palate: multifaceted, complex, austere, harmonic and smooth with hint of blackberry, full-bodied with chewy tannins and pleasant finish; typical Nebbiolo grape taste.

Serving temperature: 16-17 ° C.

Cellaring: 15 years.

Vineyard Information:

Various vineyards, South/South-West exposure, clay-limestone soil, vines av. age 20-35 years old, guyot training system.

Yield: 8000 kg/ha.

The grapes are harvested by hand, from the first to the third week of October.

Winemaking Information:

After a manual selection, it follows the destemming, the pressing and a second selection of the grapes by hand.

The maceration is long-acting, with reassembly and *delestage* technique. A part is vinified in wood conical timber, using at the end of maceration the traditional technique of submerged cap: some parts remain in contact with the skins for over a month!

The ageing is in barrels of medium size and partly in barriques

Difference is....

The Barolo Enrico Serafino is amazing for the perfect harmony of terroir, Nebbiolo grape and elegant oak refinement.

The result is a traditional wine in modern version multifaceted, elegant and appealing wine.