



ENRICO SERAFINO
1878



CRUVA

Barbera d'Asti docg 2020

WINEMAKER'S NOTE

COLOUR: deep ruby red with typical purple hues.
NOSE: wide, elegant, fresh, rich in scent of small red fruits, violet and ripe grapes with very pleasant hint of spices.
PALATE: fine, fresh, medium to full body, very well-balanced with silky acidity and long spiced finish.

FOOD PAIRING

It pairs with pasta, risotto, roasted meats, cheese, salami and typical Bagna Cauda.

CHARACTER

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

Serving temperature
15 - 18 °

Wine maker
Paolo Giacosa

Growing area
colline del nicese

Grapes
100% Barbera

Harvest
100% by hand
Alcohol
14%



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 medium acting using délestage for over 18 days.

OAK REFINING

The ageing of 14 months is made in medium size oak casks (2500-4000 litres) and a little percentage in small size barrels.

Cellaring
4 - 6 years

Exposure
S, SO

Vines age
15 - 30 years

Soil
Sandy-loamy

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

THE DIFFERENCE IS

Cruva Barbera d'Asti is a contemporary traditional Barbera surprising for its very well-balance body and silky acidity.

Thanks to the soil and a meticulous execution, this wine provides a spicy enjoyment easily pairing a wide range of dishes.