



ENRICO SERAFINO
1878



PAJENA

Barbera d'Alba doc Superiore 2022

WINEMAKER'S NOTE

COLOUR: deep ruby red with typical purple hues.

NOSE: wide, vinous with notes of violet, cherry, currant, plum and spices.

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

FOOD PAIRING

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

CHARACTER

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

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
Canale, Priocca, Govone, Santa Vittoria

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 REFINEMENT

The ageing of 8 months is made in medium size oak casks (2500-4000 litres).

Cellaring
4 - 6 years

Exposure
S, SO

Vines age
15 - 30 years

Soil
Sandy-loamy

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2022

The vintage is one of the hottest and driest ever: During the winter there was an extraordinary shortage of rainfall, and the climate was mild followed by a period marked by good weather, with no significant rain for over 180 days. In July the vines adjusted on their own to the low availability of water, showing smaller clusters. Picking began as early as the end of August with the grapes used for making sparkling wines, and continued immediately afterwards with the white wine varieties. The harvest of Nebbiolo grapes began around mid-September. The quality was noticeably excellent with healthy grapes although a lower yield-per-hectare.

THE DIFFERENCE IS

Thanks to the wide aromas and well-balanced taste Pajena Barbera d'Alba is a straightforward, rich, impressive and amazing wine. We search to enhance the elegance of this very fruity Barbera.