



ENRICO SERAFINO
1878



Barolo docg MGA Meriame 2018

WINEMAKER'S NOTE

COLOUR: deep ruby red with intense hues
lightly purple.

NOSE: wide bouquet, intense and complex, where the youthful soul that originates from the maceration of the whole grape blends with the complexity of the tertiary aromas: rose, violet, raspberry alternate with liquorice, spices, tobacco.

PALATE: wide, structured and vibrating tannins, elegant, long finish with a strong personality.

FOOD PAIRING

It pairs with game, roasts, mature cheeses. Also appreciated as an after-dinner drink.

CHARACTER

| | | | | |
|--------|-----------------------|----------------------------------|----------------------------------|-------------|
| Young | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Aged |
| Light | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Full bodied |
| Sweet | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Dry |
| No oak | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | Oak |

Serving temperature
16 - 17 °

Wine maker
Paolo Giacosa

Growing area
Serralunga d'Alba, Meriame MGA

Grapes
100% Nebbiolo

Harvest
100% by hand

Alcohol
14,5%



GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with dry ice to avoid oxidation and reduce considerably the use of sulphur. A part is destemmed: berries are hand-sorted on a second vibrating table and finally softly crushed. The remaining part is introduced as whole berries in the fermentation tank, to make the carbonic fermentation.

This process is "100% screw conveyor free" to handle grapes as gently as possible.

WINE MAKING

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 medium- long acting, avoiding aggressive movements in the solid part, to better preserve the entire grape bunches.

OAK REFINEMENT

The ageing is made in oak casks of 1000 liters capacity for 26 months.

Cellaring

15 - 20 years

Exposure

0

Vines age

60 years

Soil

Clay-limestone

Training system

Guyot

Farming practices

Sustainable

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.

THE DIFFERENCE IS

Barolo Meriame's strength is a winemaking style that is distinguished from the rest of the other Barolos produced in Enrico Serafino: aromatic finesse and a very distinctive freshness are the main features of the wine, together with a complex youthfulness.