

# ENRICO SERAFINO, BARBERA D'ALBA



## DESCRIPTION

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Colour: deep ruby red with typical violet shades. Nose: wide, vinous with notes of violet, cherry, currant, spices and tobacco, very elegant. Palette: amazingly fresh, velvety, medium to full body, with pleasant silky acidity softened by aging in oak and fine texture. Serving temperature: 16-17 ° C. Cellaring: 4-6 years.

## VINIFICATION

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Several vineyards, exposure south, south west, mixed sand and loam soils, vineyards are 15-30 years old, Guyot training system. Yield per hectare is 9000 kg. Harvested by hand from the third week of September to the 1st one of October. The grapes are selected on the sorting table and then destemmed and pressed. At initial stage, a part of the grapes is vinified with the technique of cold maceration. The maceration is of medium term, using reassembly and delestage. The aging is in oak casks of medium size and barriques.

## AWARDS

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2015 - James Suckling : 90/100

## ADDITIONAL INFORMATION

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Grape variety: Barbera  
Brand: Enrico Serafino  
Country: Italy  
Region: Piemonte  
Color: Red  
Category: Wine  
Flavor profile: Fruity, Powerful, Full Bodied  
Alcohol percentage: 13.5