

ENRICO SERAFINO, BARBERA D'ALBA



DESCRIPTION

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

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

2015 - James Suckling : 90/100

ADDITIONAL INFORMATION

Grape variety: Barbera
Brand: Enrico Serafino
Country: Italy
Region: Piemonte
Color: Red
Category: Wine
Flavor profile: Fruity, Powerful, Full Bodied
Alcohol percentage: 14.50