

ENRICO SERAFINO, BAROLO



DESCRIPTION

Colour: ruby red with garnet shades. Nose: wide, intense and pleasant bouquet with scent of liquorice and tobacco, spices, leather and wilted roses. Palette: versatile, complex, sober, harmonic and smooth with hints of blackberry, full-bodied with chewy tannins and pleasant finish; typical Nebbiolo grape taste. Serving temperature: 16-17 ° C. Cellaring: 15 years

VINIFICATION

Various vineyards, South/South-West exposure, clay-limestone soil, vines of 20-35 years old, guyot training system. Yield: 8000 kg/ha. The grapes are harvested by hand, from the first until the third week of October. Winemaking Information: After a manual selection, the destemming, the pressing and a second selection of the grapes by hand follow. The maceration is long-acting, with reassembly and delestage technique. A part is vinified in wood conical timber, which is applied at the end of maceration. The traditional technique of submerged cap: some parts remain in contact with the skins for over a month! The aging is in barrels of medium size and partly in barriques.

AWARDS

- 2019 - Kerin O'Keefe : 92/100 in 2024
- 2019 - James Suckling : 92/100 in 2024
- 2019 - Wine Enthusiast : 92/100 in 2023

ADDITIONAL INFORMATION

Grape variety: Nebbiolo
Brand: Enrico Serafino
Country: Italy
Region: Piemonte
Area: Barolo
Color: Red
Category: Wine
Flavor profile: Complex, Rich, Robust
Alcohol percentage: 14.50