



ENRICO SERAFINO

1878

ENRICO SERAFINO "PAJENA" BARBERA D'ALBA DOC



WINE STORY

Enrico Serafino "Pajena" Barbera d'Alba is the winery's leading red, a very versatile wine that is particularly food-friendly and can be enjoyed on a daily basis. Barbera is Piedmont's most popular red grape variety, grown in and among other vineyards throughout the region. Enrico Serafino's vineyards are located inside Roero DOCG, a famous denomination for Nebbiolo (and white Arneis) wines. The name *Pajena* is a local slang term for the large birds of prey that are found atop the hills throughout the region and is symbolic of the wild nature found therein.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Canale, Govone, Priocca, and Santa Vittoria d'Alba in the province of Cuneo
ELEVATION:	250-300 meters
SOILS:	Primarily sand, mixed with loam
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	15-30 years
YIELD:	9,000 kg per hectare
GRAPES:	100% Barbera
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Post-fermentation maceration for 5-7 days
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Unfiltered
AGING CONTAINER:	A combination of 225-liter barriques and larger oak casks
AGING TIME:	At least 15 months
BOTTLE AGING TIME:	2 months
PRODUCTION:	60,000 bottles per year
VEGAN:	No

PRODUCER PROFILE

Winery Owner(s):
The Krause Family
Winemaker:
Paolo Giacosa
Winery Founded:
1878
Region:
Piedmont

TECHNICAL DATA

ALCOHOL:	13.5%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	29 g/l