

ENRICO SERAFINO "SERRALUNGA" BAROLO DOCG MGA DEL COMUNE DI SERRALUNGA D'ALBA



WINE STORY

Barolo del Comune di Serralunga d'Alba is very well known for its long-lasting, austerity and complexity. The winery has 4.9 acres in the Carpena and Meriame cru, both on the western slopes of Serralunga. The wine is aged 28 months in tonneaux and larger oak cask providing a modern representation of the traditional Serralunga Barolo.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Serralunga
ELEVATION:	330 meters
SOILS:	Clay and limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	30 - 40 years old
YIELD:	8,000 kg per hectare
GRAPES:	100% Nebbiolo
TYPE OF YEAST:	Selected
FERMENTATION:	Grape bunches are hand-sorted on a vibrant table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur. After destemming, berries are hand-sorted on a second vibrant table and finally softly crushed. This process is
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Unfiltered
AGING CONTAINER:	Tonneaux and 2,500 L Oak casks
AGING TIME:	28 months
BOTTLE AGING TIME:	12 months
PRODUCTION:	6000 bottles
VEGAN:	Yes

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	14.7	TOTAL ACIDITY:	5.8 g/l
RESIDUAL SUGAR:	.5 g/l	EXTRACT:	31.5 g/l