

# OUDEIS

## Alta Langa docg Brut

### Metodo Classico Millesimato 2020

#### WINEMAKER'S NOTE

**COLOUR:** straw-yellow with golden hues. Delightful sparkling with fine and persistent "perlage".

**NOSE:** complex, attractive, delicate, yellow flowers, white-fleshed fruit, bread crust and mineral hints.

**PALATE:** multifaceted, straight, dry, fresh of citrus, both elegant and intense with rich texture and a long mineral aftertaste. Special affinity nose-palate.

#### FOOD PAIRING

Excellent as an aperitif, recommended with fish and shell-fish dishes and also all through the meal.

#### CHARACTER

Light ○ ○ ○ ○ ● ○ Full bodied  
No oak ● ○ ○ ○ ○ ○ Oak  
Sugar 6 g/L Brut

Serving temperature  
4 -6 °

Wine maker  
Paolo Giacosa

Growing area  
Mango, Trezzo Tinella, Loazzolo, San  
Giorgio S., Vesime, Bubbio

Grapes  
85% Pinot Nero, 15% Chardonnay

Harvest  
100% by hand

On lees  
36 months

Alcohol  
12,5%

#### WINE MAKING

Grape bunches are hand-sorted on a vibrating table and softly pressed in a nitrogen inert environment with yield in free-run must of 55%. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

#### FOAM FORMATION

Is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 36 months. The liqueur d'expédition added after disgorgement is made following our secret recipe including reserve wines and sugar (6 g/L). We proudly avoid any spirits in our dosage.

Cellaring  
4 -6 years

Exposure  
E, SE, W, NW

Vines age  
15-25 years

Soil  
Clay-limestone

Altitude  
300-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable



#### VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

#### THE DIFFERENCE IS

Oudeis derives from the Greek "Odysseus" and means no one. In fact, no one is at the origin of the wine complexity; only the terroir has this ability. Enrico Serafino recalls it in this name. This wine is the result of Alta Langa's terroir complexity and long-lasting fermentation, meanwhile, remaining easily approachable and very enjoyable. Oudeis Brut: Alta Langa as pure emotion.



# OUDEIS ROSÉ DE SAIGNÉE

## Alta Langa docg Brut Metodo Classico Millesimato 2020

### WINEMAKER'S NOTE

**COLOUR:** brilliant rosé with onion skin hues. Delightful sparkling with fine and persistent "perlage".

**NOSE:** wide, elegant with hints of strawberry, currant, wildflowers, cotton candy and bread crust.

**PALATE:** fruity, multifaceted, dry, complex and elegant, perfect in balance and affinity nose-palate.

A long and pleasant mineral aftertaste completes the character of this wine.

### FOOD PAIRING

Excellent as an aperitif, with fish and shell-fish dishes.  
Perfect with ham.

### CHARACTER

Light	○ ○ ○ ● ○ ○	Full bodied
No oak	● ○ ○ ○ ○ ○	Oak
Sugar	7 g/L	Brut

Serving temperature  
6 -8 °

Wine maker  
Paolo Giacosa

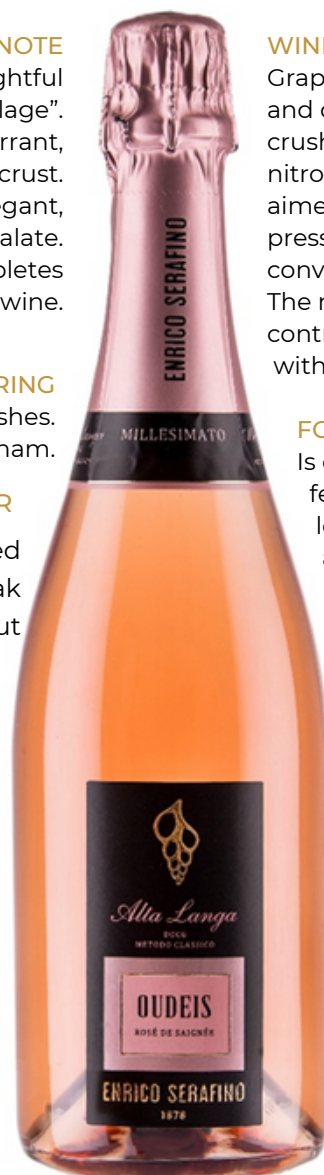
Growing area  
Trezzo Tinella, Loazzolo, Vesime, Bubbio

Grapes  
100% Pinot Nero

Harvest  
100% by hand

On lees  
36 months

Alcohol  
12,5%



### WINE MAKING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow. After destemming and crushing, the must is leaved for 2-4 hours in an inert nitrogen environment. Following the short maceration aimed to the color extraction (saignée), the soft pressing happens. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

### FOAM FORMATION

Is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 36 months. The liqueur d'expédition added after disgorgement is made following our secret recipe including reserve wines and sugar (7 g/L). We proudly avoid any spirits in our dosage.

Cellaring  
4 -6 years

Exposure  
E, SE, W, NW

Vines age  
15-25 years

Soil  
Clay-limestone

Altitude  
300-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

### THE DIFFERENCE IS

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# OUDEIS ROSÉ DE SAIGNÉE

Alta Langa docg Brut  
Metodo Classico Millesimato 2020

## WINEMAKER'S NOTE

**COLOUR:** brilliant rosé with onion skin hues. Delightful sparkling with fine and persistent "perlage".

**NOSE:** wide, elegant with hints of strawberry, currant, wildflowers, cotton candy and bread crust.

**PALATE:** fruity, multifaceted, dry, complex and elegant, perfect in balance and affinity nose-palate.

A long and pleasant mineral aftertaste completes the character of this wine.

## FOOD PAIRING

Excellent as an aperitif, with fish and shell-fish dishes. Perfect with ham.

## CHARACTER

Light	○ ○ ○ ● ○ ○	Full bodied
No oak	● ○ ○ ○ ○ ○	Oak
Sugar	7 g/L	Brut

Serving temperature  
6 -8 °

Wine maker  
Paolo Giacosa

Growing area  
Trezzo Tinella, Loazzolo, Vesime, Bubbio

Grapes  
100% Pinot Nero

Harvest  
100% by hand

On lees  
36 months

Alcohol  
12,5%



## WINE MAKING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow. After destemming and crushing, the must is leaved for 2-4 hours in an inert nitrogen environment. Following the short maceration aimed to the color extraction (saignée), the soft pressing happens. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

## FOAM FORMATION

Is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 36 months. The liqueur d'expédition added after disgorgement is made following our secret recipe including reserve wines and sugar (7 g/L). We proudly avoid any spirits in our dosage.

Cellaring  
4 -6 years

Exposure  
E, SE, W, NW

Vines age  
15-25 years

Soil  
Clay-limestone

Altitude  
300-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

## VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

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# PROPAGO

## Alta Langa docg Extra Brut Metodo Classico Millesimato 2020

### WINEMAKER'S NOTE

**COLOUR:** straw-yellow with golden hues. Delightful sparkling with fine and persistent "perlage".

**NOSE:** wide, complex, attractive, delicate, linden flowers, citrus fruit, honey and mineral hints.

**PALATE:** multifaceted, wide, straight, dry, fresh of citrus, both elegant and intense with rich crispy texture and a long mineral aftertaste. Special affinity nose-palate.

### FOOD PAIRING

It is the aperitif sparkling wine by excellence. Also, enjoyable all through the meal.

### CHARACTER

Light ○ ○ ○ ○ ● ○ Full bodied  
No oak ● ○ ○ ○ ○ ○ Oak  
Sugar 3 g/L Extra Brut

Serving temperature  
4 -6 °

Wine maker  
Paolo Giacosa

Growing area  
Sessame, Mango, Trezzo Tinella

Grapes  
100% Chardonnay

Harvest  
100% by hand

On lees  
36 months

Alcohol  
12,5%



### WINE MAKING

Grape bunches are hand-sorted on a vibrating table and pressed in a nitrogen inert environment with yield in free-run must of 45%. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

### FOAM FORMATION

Is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 36 months. The liqueur d'expedition added after disgorgement is made following our secret recipe including reserve wines and sugar (3 g/L). We proudly avoid any spirits in our dosage.

Cellaring  
4 -6 years

Exposure  
W, NW

Vines age  
10-25 years

Soil  
Clay-limestone

Altitude  
400-450 M/slm

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

### THE DIFFERENCE IS

Enrico Serafino's Alta Langa are Pinot Noir driven and this is the first 100% Chardonnay. We choose the name Propago, the Latin word for bud of plants, to mark the difference. Propago is an unexpected Chardonnay adding to the typical with a crispy texture that comes from an unusual vineyard altitude.



# PARCELLAIRE

## Alta Langa docg Extra Brut

### Metodo Classico Millesimato 2020

#### WINEMAKER'S NOTE

**COLOUR:** light straw yellow with golden hues. Delightful sparkling with fine and persistent "perlage".

**NOSE:** complex, attractive, pleasantly crisp, with floral hints, white fruit, bread crust and mineral scents.

**PALATE:** complex, vertical with fruity scents, vibrating and elegant, full bodied and a long mineral aftertaste. Scratchy touch typical of the Alta Langa hills enhanced by the parcel assemblage.

#### FOOD PAIRING

Excellent as an aperitif. Very pleasant all through the meal.

#### CHARACTER

Light ○ ○ ○ ○ ● ○ Full bodied  
No oak ● ○ ○ ○ ○ ○ Oak  
Sugar 4,5 g/L Extra Brut

Serving temperature  
4 -6 °

Wine maker  
Paolo Giacosa

Growing area

We select parcels from different municipalities

Grapes  
95% Pinot Nero, 5% Chardonnay

Harvest  
100% by hand

On lees  
36 months

Alcohol  
12,5%

#### WINE MAKING

Grape bunches are hand-sorted on a sorting vibrating table and pressed in a nitrogen inert environment with yield in freerun must of 55%. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept for 6 months on lees with bâtonnage.

#### FOAM FORMATION

Is carried out accordingly to the traditional method of fermentation in the bottle, with a long time stored on lees until the wine has reached a complete ageing. The liqueur d'expédition added after the disgorgement is prepared accordingly to our secret recipe that includes reserve wines and sugar (4,5 g/L). We proudly avoid any spirits in the final dosage.

Cellaring  
6 -7 years

Exposure  
W, NW

Vines age  
15-25 years

Soil  
Clay-limestone

Altitude  
400-450 M/slm

Training system  
Guyot

Farming practices  
Sustainable



#### VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

#### THE DIFFERENCE IS

Enrico Serafino applies the parcellaire vinification since the creation of the docg Alta Langa. Parcellaire is obtained by the selection of some parcels that best represent the typical scratchy character of the appellation. The dosage intentionally reduced in sugar, with the absence of spirits in the liqueur, eliminates any interfering between the wine and its original terroir.

# ZERO DE SAIGNÉE

## Alta Langa Rosé docg Pas Dosé

### Metodo Classico Millesimato 2018

### Sboccatura tardiva

#### WINEMAKER'S NOTE

**COLOUR:** pale rosé with onion skin hues. Fine and persistent "perlage".

**NOSE:** complex, deep with hints of red fruits such as raspberry, strawberry, blueberry and blackcurrant fading into bread crust, white fruits and linden blossom. The "saignée" technique allows to express the scent impress of Pinot Nero at its best.

**PALATE:** the structure of the wine continues with a great freshness and an acid tension. The long and mineral finish does not hide the vibrating structure and roundness. A pleasant sapid finish.

#### FOOD PAIRING

Excellent as an aperitif, with fish and shell-fish dishes. Perfect with ham.  
An amazing pairing with oysters.

#### CHARACTER

Light ○ ○ ○ ○ ○ ● Full bodied

No oak ● ○ ○ ○ ○ ○ Oak

Sugar 0 g/L Pas Dosé

Serving temperature  
4 -6 °

Wine maker  
Paolo Giacosa

Growing area  
Loazzolo, Vesime, Bubbio

Grapes  
100% Pinot Nero

Harvest  
100% by hand

On lees  
60 months

Alcohol  
12,5%



#### WINE MAKING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow. After destemming and crushing, the must is leaved for 2-4 hours in an inert nitrogen environment. Following the short maceration aimed to the color extraction (saignée), the soft pressing happens with a yield in free-run must of 45%. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

#### FOAM FORMATION

Is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 60 months. We proudly avoid any liqueur d'expédition realising ZERO ROSÉ as Pas Dosé.

Cellaring  
15 -20 years

Exposure  
E, SE, W, NW

Vines age  
20-25 years

Soil  
Clay-limestone

Altitude  
450-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

#### VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varietals in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.

#### THE DIFFERENCE IS

Zero Riserva Pas Dosé Rosé de Saignée represents the style of Enrico Serafino Alta Langa. The terroir complexity perfectly matches with Pinot Nero grapes qualities brought out thanks to the "saignée" technique that gives to the wine a complex structure. The firm decision to avoid any liqueur d'expédition as well as late disgorgement allow Zero Rosé to affirm its greatly appreciated singularity.

# ZERO

## Alta Langa docg Pas Dosé Metodo Classico Millesimato 2018 Sboccatura tardiva

### WINEMAKER'S NOTE

**COLOUR:** Light straw yellow. Delightful sparkling with fine and persistent "perlage".

**NOSE:** wide, complex, deep with hints of linden blossom, honey, ripe white fruit, citrus and bread crust.

**PALATE:** Complex, multifaceted, full-bodied, elegant and intense with vibrating texture and a very long mineral aftertaste. Special affinity nose-palate.

### FOOD PAIRING

Excellent as an aperitif, suggested with shellfish and beautiful people.

### CHARACTER

Light ○ ○ ○ ○ ○ ● Full bodied  
No oak ● ○ ○ ○ ○ ○ Oak  
Sugar 0 g/L Pas Dosé

Serving temperature  
4 -6 °

Wine maker  
Paolo Giacosa

Growing area  
Mango, Loazzolo, Bubbio

Grapes  
100% Pinot Nero

Harvest  
100% by hand

On lees  
60 months

Alcohol  
12,5%



### WINE MAKING

Grape bunches are hand-sorted on a vibrating table and softly pressed in a nitrogen inert environment with yield in freerun must of 45%. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

### FOAM FORMATION

The foam formation is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 72 months and late disgorgement. We proudly avoid any liqueur d'expédition realising ZERO as Pas Dosé.

Cellaring  
10 -15 years

Exposure  
E, SE, W, NW

Vines age  
20-25 years

Soil  
Clay-limestone

Altitude  
450-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varieties in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.

### THE DIFFERENCE IS

Zero Pas Dosé is the sparkling wine that best represents Enrico Serafino Alta Langa. The complexity of terroir is fully expressed thanks to the meticulous execution of each step from the vine to the wine. The firm decision to avoid any liqueur d'expédition as well as late disgorgement allow Zero Pas Dosé to affirm its greatly appreciated singularity.



## ZERO

### Alta Langa docg Pas Dosé Metodo Classico Millesimato 2018 Sboccatura tardiva

#### WINEMAKER'S NOTE

**COLOUR:** Light straw yellow. Delightful sparkling with fine and persistent "perlage".

**NOSE:** wide, complex, deep with hints of linden blossom, honey, ripe white fruit, citrus and bread crust.

**PALATE:** Complex, multifaceted, full-bodied, elegant and intense with vibrating texture and a very long mineral aftertaste. Special affinity nose-palate.

#### FOOD PAIRING

Excellent as an aperitif, suggested with shellfish and beautiful people.

#### CHARACTER

Light ☐ ☐ ☐ ☐ ☐ ☒ Full bodied  
No oak ☒ ☐ ☐ ☐ ☐ ☐ Oak  
Sugar 0 g/L Pas Dosé

Serving temperature  
4 -6 °

Wine maker  
Paolo Giacosa

Growing area  
Mango, Loazzolo, Bubbio

Grapes  
100% Pinot Nero

Harvest  
100% by hand

On lees  
60 months

Alcohol  
12,5%



#### WINE MAKING

Grape bunches are hand-sorted on a vibrating table and softly pressed in a nitrogen inert environment with yield in freerun must of 45%. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

#### FOAM FORMATION

The foam formation is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 72 months and late disgorgement. We proudly avoid any liqueur d'expédition realising ZERO as Pas Dosé.

Cellaring  
10 -15 years

Exposure  
E, SE, W, NW

Vines age  
20-25 years

Soil  
Clay-limestone

Altitude  
450-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

#### VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varieties in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.

#### THE DIFFERENCE IS

Zero Pas Dosé is the sparkling wine that best represents Enrico Serafino Alta Langa. The complexity of terroir is fully expressed thanks to the meticulous execution of each step from the vine to the wine. The firm decision to avoid any liqueur d'expédition as well as late disgorgement allow Zero Pas Dosé to affirm its greatly appreciated singularity.



# ZERO 140 PLUTO

## Alta Langa docg Riserva Pas Dosé Metodo Classico Millesimato 2010 Extreme ageing

### WINEMAKER'S NOTE

**COLOUR:** straw-yellow with golden hues with fine and persistent "perlage" amazingly integrated in the wine structure.

**NOSE:** wide, complex, deep with hints of candied fruits, honey, toasted hazelnuts, vanilla and bread crust.

**PALATE:** complex, buttery and creamy, full-bodied, elegant and intense with vibrating texture and pleasant acidity followed by a very long mineral and emotional finish. Special affinity nose-palate.

### FOOD PAIRING

Excellent as an aperitif, foie gras, caviar, shellfish and complex dishes.

### CHARACTER

Light ☐ ☐ ☐ ☐ ☐ ☒ Full bodied  
No oak ☒ ☐ ☐ ☐ ☐ ☐ Oak  
Sugar 0 g/L Pas Dosé

Serving temperature  
4°

Wine maker  
Paolo Giacosa

Growing area  
Mango, Loazzolo, Bubbio

Grapes  
85% Pinot Nero, 15% Chardonnay

Harvest  
100% by hand

On lees  
140 months

Alcohol  
12,5%



### WINE MAKING

Grape bunches are hand-sorted on a vibrating table and softly pressed in a nitrogen inert environment with yield in free-run must of 45%. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

### FOAM FORMATION

Is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 140 months and late disgorgement. We proudly avoid any liqueur d'expédition realising Zero140 as Pas Dosé.

Cellaring  
10 -15 years

Exposure  
E, SE, W, NW

Vines age  
25-28 years

Soil  
Clay-limestone

Altitude  
450-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2010

The vintage is characterized by a severe and prolonged winter. Heavy snowfall ensured important water reserves in the soil. Early summer was characterized by heavy rainfall and a few hail events. The mild temperatures of early August were followed by an increase throughout September. This was a singular vintage from a climatic point of view. White grapes yielded very fresh wines with pronounced acidity, and red grapes took advantage of the warm end of the season.

### THE DIFFERENCE IS

Zero 140 Pas Dosé is the best representation of the Alta Langa Metodo Classico longevity. The extraordinary almost-12 years long ageing on lees gives a unique elegance and complexity. The firm decision to avoid any liqueur d'expédition allows to maintain the original character of the terroir without compromises.

# ZERO 140 DE SAIGNÉE PLUTONE

## Alta Langa Rosé docg Riserva Pas Dosé

Metodo Classico Millesimato 2010  
Extreme ageing

### WINEMAKER'S NOTE

**COLOUR:** straw-yellow with golden hues with fine and persistent "perlage" amazingly integrated in the wine structure.

**NOSE:** complex, wide. Bread crust and candied fruit alternate with lime honey and small red fruits, still perceptible after the long aging sur lies.

**PALATE:** great freshness and acid tension are grafted onto mineral and roasted hazelnut notes. It impresses with its long persistence.

### FOOD PAIRING

Excellent as an aperitif, foie gras, caviar, shellfish and complex dishes.

### CHARACTER

Light ○ ○ ○ ○ ○ ● Full bodied  
No oak ● ○ ○ ○ ○ ○ Oak  
Sugar 0 g/L Pas Dosé

Serving temperature  
4°

Wine maker  
Paolo Giacosa

Growing area  
Mango, Loazzolo, Bubbio

Grapes  
85% Pinot Nero, 15% Chardonnay

Harvest  
100% by hand

On lees  
140 months

Alcohol  
12,5%



### WINE MAKING

Grape bunches are hand-sorted on a vibrating table and softly pressed in a nitrogen inert environment with yield in free-run must of 45%. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

### FOAM FORMATION

Is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 140 months and late disgorgement. We proudly avoid any liqueur d'expédition realising Zero 140 as Pas Dosé.

Cellaring  
10 -15 years

Exposure  
E, SE, W, NW

Vines age  
25-28 years

Soil  
Clay-limestone

Altitude  
450-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2010

The vintage is characterized by a severe and prolonged winter. Heavy snowfall ensured important water reserves in the soil. Early summer was characterized by heavy rainfall and a few hail events. The mild temperatures of early August were followed by an increase throughout September. This was a singular vintage from a climatic point of view. White grapes yielded very fresh wines with pronounced acidity, and red grapes took advantage of the warm end of the season.

### THE DIFFERENCE IS

Zero 140 Riserva Pas Dosé Rosé de Saignée is the best representation of the Alta Langa Metodo Classico longevity.

The extraordinary almost-12 years long ageing on lees controls the power of the Pinot Noir vinified with the "Saignée" technique. The firm decision to avoid any liqueur d'expédition allows to maintain the original character of the terroir without compromises.

# Barolo docg MGA Carpegna 2020

## WINEMAKER'S NOTE

**COLOUR:** deep ruby red with light garnet hues.

**NOSE:** wide, intense, and complex bouquet with small fruits, liquorice hints and spicy notes that mix with the typical Nebbiolo violet typical scent.

**PALATE:** Wide, persistent where the superb tannic texture makes way to freshness and elegance, promising a long evolution in the bottle.

## FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses.  
Also appreciated as an after-dinner drink.

## CHARACTER

Young	○ ○ ○ ○ ○ ●	Aged
Light	○ ○ ○ ○ ○ ●	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ○ ●	Oak

Serving temperature  
16 - 18 °

Wine maker  
Paolo Giacosa

Growing area  
Serralunga d'Alba, Carpegna MGA

Grapes  
100% Nebbiolo

Harvest  
100% by hand

Alcohol  
14,5%



## GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

## WINE MAKING

The must is cooled and partially submitted to a cold maceration to preserve its best characters before fermentation in stainless steel vats and conic oak vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 18 days.

## OAK REFINEMENT

The ageing is made for about 25 months in different sizes oak casks.

Cellaring  
20 - 25 years

Exposure  
S, SO

Vines age  
35 years

Soil  
Clay-limestone

Training system  
Guyot

Farming practices  
Sustainable

## VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

## THE DIFFERENCE IS

Carpegna is a very distinctive vineyard in Serralunga d'Alba village for its younger soil made of Sant'Agata Fossils Marls. The result is a very open and approachable Barolo in comparison with the same wines coming from vineyards among this territory.

# Barolo docg Riserva MGA Briccolina 2018

## WINEMAKER'S NOTE

**COLOUR:** deep ruby red with garnet hues.

**NOSE:** wide, intense and complex bouquet with scent of blackberry, liquorice, tobacco, spices, coffee beans and faded roses.

The Nebbiolo grape is easily recognisable.

**PALATE:** Wide, complex, dry, full bodied, elegant, harmonic, rich in fine tannins and minerality with a pleasant long finish.

## FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses.  
Also appreciated as an after-dinner drink.

## CHARACTER

Young	○ ○ ○ ○ ○ ●	Aged
Light	○ ○ ○ ○ ○ ●	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ○ ●	Oak

**Serving temperature**  
16 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Serralunga d'Alba, Briccolina MGA

**Grapes**  
100% Nebbiolo

**Harvest**  
100% by hand  
**Alcohol**  
14,5%



## GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

## WINE MAKING

The must is cooled and partially submitted to a cold maceration to preserve its best characters before fermentation in stainless steel vats and conic oak vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 28 days.

## OAK REFINEMENT

The ageing is made for about 28 months in medium size casks (2400 litres) followed by two years in bottle.

**Cellaring**  
20 - 25 years  
**Exposure**  
S, SO

**Vines age**  
80 years

**Soil**  
Clay-limestone  
**Training system**  
Guyot  
**Farming practices**  
Sustainable

## VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varietals in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.

## THE DIFFERENCE IS

Briccolina is very well known for being a cru with great complexity and it takes its name from being at the peak of the hill. Enrico Serafino Barolo Riserva Briccolina is a full body, austere and powerful Barolo results of the sustainable farming process applied. Furthermore, Barolo Riserva Briccolina is the proof of what Piemonte Attitude means in Enrico Serafino set of values: complexity, dedication and tenacity.



# Barolo docg MGA Meriame 2020

## WINEMAKER'S NOTE

**COLOUR:** deep ruby red with intense hues  
lightly purple.

**NOSE:** wide bouquet, intense and complex, where the youthful soul that originates from the maceration of the whole grape blends with the complexity of the tertiary aromas: rose, violet, raspberry alternate with liquorice, spices, tobacco.

**PALATE:** wide, structured and vibrating tannins, elegant, long finish with a strong personality.

## FOOD PAIRING

It pairs with game, roasts, mature cheeses. Also appreciated as an after-dinner drink.

## CHARACTER

Young	○ ○ ○ ○ ● ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ● ○	Dry
No oak	○ ○ ○ ○ ○ ●	Oak

Serving temperature  
16 - 17 °

Wine maker  
Paolo Giacosa

Growing area  
Serralunga d'Alba, Meriame MGA

Grapes  
100% Nebbiolo

Harvest  
100% by hand

Alcohol  
14,5%



## GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with dry ice to avoid oxidation and reduce considerably the use of sulphur. A part is destemmed: berries are hand-sorted on a second vibrating table and finally softly crushed. The remaining part is introduced as whole berries in the fermentation tank, to make the carbonic fermentation.

This process is "100% screw conveyor free" to handle grapes as gently as possible.

## WINE MAKING

The must is cooled and partially submitted to a cold maceration to preserve its best characters before fermentation in stainless steel vats and conic oak vats at controlled temperature. The maceration is medium- long acting, avoiding aggressive movements in the solid part, to better preserve the entire grape bunches.

## OAK REFINEMENT

The ageing is made in oak casks of 1000 liters capacity for 26 months.

## Cellaring

15 - 20 years

## Exposure

O

## Vines age

60 years

## Soil

Clay-limestone

## Training system

Guyot

## Farming practices

Sustainable

## VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

## THE DIFFERENCE IS

Barolo Meriame's strength is a winemaking style that is distinguished from the rest of the other Barolos produced in Enrico Serafino: aromatic finesse and a very distinctive freshness are the main features of the wine, together with a complex youthfulness.

# Barolo docg

## MGA del Comune di Serralunga d'Alba 2019

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with garnet hues.

**NOSE:** wide, intense and complex bouquet with scent of blackberry, liquorice, tobacco, spices, coffee beans and faded roses.

The Nebbiolo grape is easily recognisable.

**PALATE:** wide, multifaceted, dry, full bodied, elegant, harmonic, rich in fine tannins and pleasant long finish. Full affinity Nose-Palate.

### FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses.

Also appreciated as an after-dinner drink.

### CHARACTER

Young	○ ○ ○ ○ ○ ●	Aged
Light	○ ○ ○ ○ ○ ●	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ○ ●	Oak

Serving temperature  
16 - 18 °

Wine maker  
Paolo Giacosa

Growing area  
Serralunga d'Alba,

Grapes  
100% Nebbiolo

Harvest  
100% by hand  
Alcohol  
14,5%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled and partially submitted to a cold maceration to preserve its best characters before fermentation in stainless steel vats and conic oak vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 28 days.

### OAK REFINEMENT

The aging process in wood lasts a total of 28 months, partly in tonneaux and partly in medium-sized barrels (2500 liters).

Cellaring  
15 - 20 years

Exposure  
S, SO

Vines age  
20 - 30 years

Soil  
Clay-limestone

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

### THE DIFFERENCE IS

Barolo del Comune di Serralunga d'Alba is very well known for its long lasting, austerity and complexity. The vineyards careful farming, the winemaking process and the accurate oak REFINEMENT provide a modern representation by updating the traditional Serralunga Barolo.

# MONCLIVIO

## Barolo docg 2020

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with garnet hues.

**NOSE:** intense and pleasant wide bouquet with scent of currant, liquorice, tobacco, spices, coffee and leather.

**PALATE:** multifaceted, harmonic and smooth with hint of blackberry, full-bodied with chewy tannins and pleasant finish.

### FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses.  
Also appreciated as an after-dinner drink.

### CHARACTER

Young	○ ○ ○ ○ ○ ●	Aged
Light	○ ○ ○ ○ ○ ●	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

**Serving temperature**  
16 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Serralunga d'Alba, La Morra, Monforte,

**Grapes**  
100% Nebbiolo

**Harvest**  
100% by hand  
**Alcohol**  
14%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats and conic oak vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 28 days.

### OAK REFINEMENT

The ageing of 22 months is made in medium size oak casks (2500-4000 litres).

**Cellaring**  
10 - 15 years

**Exposure**  
S, SO

**Vines age**  
20 - 30 years

**Soil**  
Clay-limestone

**Training system**  
Guyot

**Farming practices**  
Sustainable

### VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

### THE DIFFERENCE IS

Monclivio is estate bottled and very well known for its powerful elegance. Thanks to the careful handling from the harvest to the oak REFINEMENT, the grape characters are perfectly included in the wine. Monclivio is the result of the harmonious combination between soil, Nebbiolo grape and Enrico Serafino tradition since 1878.

# Barbaresco docg

## MGA Bricco di Neive 2021

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with garnet hues.

**NOSE:** wide, intense and pleasant bouquet with scent of blackberry, liquorice, violets, tobacco, spices and faded roses. Very recognizable nebbiolo grapes.

**PALATE:** fine, velvety, medium to full bodied and very well balanced with silky tannins and elegant long finish.

### FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses and truffle dishes. Highly appreciated as an after dinner.

### CHARACTER

Young	○ ○ ○ ○ ○ ●	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ○ ●	Oak

**Serving temperature**  
16 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Neive, Bricco di Neive MGA,

**Grapes**  
100% Nebbiolo

**Harvest**  
100% by hand  
**Alcohol**  
14,5%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique in conic wood vats for over 20 days.

### OAK REFINEMENT

The ageing of 20 months is made in medium size oak casks (2500 liters).

**Cellaring**  
15 - 20 years

**Exposure**  
SO

**Vines age**  
40 years

**Soil**  
Clay-limestone

**Training system**  
Guyot

**Farming practices**  
Sustainable

### VINTAGE 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

### THE DIFFERENCE IS

Bricco di Neive is a cru of great complexity and takes its name from the peak of the hill where the vineyards are located. Enrico Serafino Bricco di Neive is an austere Barbaresco at the same time very elegant, as a result of a sustainable production process. Barbaresco Bricco di Neive is the proof of the Piemontese Attitude that represents in Enrico Serafino a set of important values: complexity, dedication e perseverance.



# SANAVENTO

## Barbaresco docg 2021

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with garnet hues.

**NOSE:** wide, intense and pleasant bouquet with scent of liquorice and tobacco, spices, leather and faded roses.

**PALATE:** fine, velvety, medium to full bodied and very well balanced with silky tannins and elegant finish.

### FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses and truffle dishes.

### CHARACTER

Young	○ ○ ○ ○ ○ ●	Aged
Light	○ ○ ○ ○ ○ ●	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

**Serving temperature**  
16 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Barbaresco, Neive, Alba, Treiso

**Grapes**  
100% Nebbiolo

**Harvest**  
100% by hand  
**Alcohol**  
14%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 20 days.

### OAK REFINEMENT

The ageing of 20 months is made in medium size oak casks (2500-4000 litres).

### Cellaring

10 - 15 years

**Exposure**  
S, SO

**Vines age**  
20 - 25 years

**Soil**  
Clay-limestone

**Training system**  
Guyot

**Farming practices**  
Sustainable

### VINTAGE 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

### THE DIFFERENCE IS

Sanavento is appreciated for its harmony and elegance due to silky tannins and soft acidity. Thanks to the careful handling during the fermentation process, the grape characters are perfectly included in the power of the wine. Sanavento results in a compelling, rich and outstanding Barbaresco.

# OESIO

## Roero docg

### MGA Oesio 2020

#### WINEMAKER'S NOTE

**COLOUR:** ruby red with garnet hues.

**NOSE:** wide, elegant, delightful, with red small fruits and floral aromas. Very recognisable scent of ripe Nebbiolo grapes with hint of spices and coffee.

**PALATE:** fine, elegant, medium- to full-bodied and very well-balanced with pleasantly tannins and delightful finish. Affinity Nose-Palate.

#### FOOD PAIRING

It pairs with Pasta, mushrooms risotto, aged cheese. Truffles and at the end of the meal with dark chocolate.

#### CHARACTER

Young	○ ○ ○ ○ ● ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

**Serving temperature**  
16 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Oesio, (Canale)

**Grapes**  
100% Nebbiolo

**Harvest**  
100% by hand  
**Alcohol**  
14,5%



#### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

#### WINE MAKING

The must is cooled to preserve its best characters before fermentation in conic oak vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 25 days.

#### OAK REFINEMENT

The ageing of 18 months is made in medium size oak casks (2500-4000 litres) and a little part in barriques.

#### Cellaring

10 - 15 years

#### Exposure

S, SO, SE

#### Età viti

15 - 30 years

#### Soil

Sandy-loamy

#### Training system

Guyot

#### Farming practices

Sustainable

#### VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

#### THE DIFFERENCE IS

Oesio Roero is an assertive wine with a small production only in top vintages with respectful sustainable farming practices.

Due to the clay and sandstone soil Oesio represents the finest and most delicate expression of Nebbiolo grapes.

# VIGNA SAN DEFENDENTE

## Barbera d'Alba doc MGA San Defendente 2020

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with typical purple hues.  
**NOSE:** wide, complex, vinous with notes of violet, cherry, currant, spices and tobacco while being very persistent.  
**PALATE:** rich of currant flavours, amazingly fresh, velvety, medium to full body, fine texture, with pleasant silky acidity softened by ageing in oak.

### FOOD PAIRING

It pairs with pasta, risotto, barbecue, cheese and salami.

### CHARACTER

Young	○ ○ ○ ○ ● ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

**Serving temperature**  
16 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
San Defendente, (Canale)

**Grapes**  
100% Barbera

**Harvest**  
100% by hand  
**Alcohol**  
14,5%

### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats and conic oak vats at controlled temperature. The maceration is medium acting using délestage and, partially, submerged cap technique for over 18 days.

### OAK REFINEMENT

The ageing of 18 months is made in medium size oak casks (2500-4000 litres) and a little part in barriques and tonneaux.

**Cellaring**  
8 - 10 years

**Exposure**  
S, SO

**Vines age**  
15 - 30 years

**Soil**  
Sandy-loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable



### VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

### THE DIFFERENCE IS

San Defendente Barbera d'Alba Superiore is a ripe, multifaceted and amazing Barbera showing an appealing richness in red fruit flavours. Thanks to the careful handling from the harvest to the oak REFINEMENT, the grape characters are perfectly included in the wine.

# VIGNA SAN DEFENDENTE

## Barbera d'Alba doc MGA San Defendente 2021

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with typical purple hues.  
**NOSE:** wide, complex, vinous with notes of violet, cherry, currant, spices and tobacco while being very persistent.  
**PALATE:** rich of currant flavours, amazingly fresh, velvety, medium to full body, fine texture, with pleasant silky acidity softened by ageing in oak.

### FOOD PAIRING

It pairs with pasta, risotto, barbecue, cheese and salami.

### CHARACTER

Young	○ ○ ○ ○ ● ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

**Serving temperature**  
16 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
San Defendente, (Canale)

**Grapes**  
100% Barbera

**Harvest**  
100% by hand  
**Alcohol**  
14,5%

### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats and conic oak vats at controlled temperature. The maceration is medium acting using délestage and, partially, submerged cap technique for over 18 days.

### OAK REFINEMENT

The ageing of 18 months is made in medium size oak casks (2500-4000 litres) and a little part in barriques and tonneaux.

### Cellaring

8 - 10 years

**Exposure**  
S, SO

**Vines age**  
15 - 30 years

**Soil**  
Sandy-loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable



### VINTAGE 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

### THE DIFFERENCE IS

San Defendente Barbera d'Alba Superiore is a ripe, multifaceted and amazing Barbera showing an appealing richness in red fruit flavours. Thanks to the careful handling from the harvest to the oak REFINEMENT, the grape characters are perfectly included in the wine.



# PICOTENER

## Langhe doc Nebbiolo 2023

### WINEMAKER'S NOTE

**COLOUR:** brilliant ruby red with violet and purple hues.

**NOSE:** intense, elegant and complex with floral notes of rose and violet. Fruity with scents of cherry and plum, typical fine spicy aromas.

**PALATE:** fine, velvety, fresh, medium to full body, smooth with intriguing tannins and long mineral finish.

### FOOD PAIRING

It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.

### CHARACTER

Young	○ ○ ○ ● ○ ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

Serving temperature  
16 - 18 °

Wine maker  
Paolo Giacosa

Growing area  
Canale

Grapes  
100% Nebbiolo

Harvest  
100% by hand  
Alcohol  
14%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table. A part undergo to a whole berries fermentation and the other part is softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The fermentation is realised in stainless steel vats at controlled temperature. The maceration is medium acting using délestage and, partially, submerged cap technique for over 18 days.

### OAK REFINEMENT

The ageing of 12 months is made in medium size oak casks (2500-4000 litres) and oak vats (5500 litri).

### Cellaring

5 - 7 years

### Exposure

S, SO, SE

### Vines age

10 - 12 years

### Soil

Sandy-loamy

### Training system

Guyot

### Farming practices

Sustainable

### VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

### THE DIFFERENCE IS

Picotener, is the "forgotten Nebbiolo" nowadays almost impossible to find. In fact, this ancient sub-variety is characterized by low production yield and vegetative vigour. For this reason, it has been rarely planted. Enrico Serafino proudly propose this Picotener rich in anthocyanins (red-colored polyphenols) with a surprisingly intense colour and a very spicy aroma.

# TOVASACCO

## Nebbiolo d'Alba doc 2023

### WINEMAKER'S NOTE

**COLOUR:** light ruby red with garnet hues.

**NOSE:** elegant, delightful, with small red fruits and floral aromas. Hints of spices and coffee.

**PALATE:** fine, elegant, medium- to full-bodied and very well-balanced with pleasant tannins and a delightful finish.

### FOOD PAIRING

It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.

### CHARACTER

Young	○ ○ ○ ○ ● ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

**Serving temperature**  
16 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Canale, Priocca, Alba

**Grapes**  
100% Nebbiolo

**Harvest**  
100% by hand  
**Alcohol**  
14%

### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 20 days.

### OAK REFINEMENT

The ageing of 12 months is made in medium size oak casks (2500-4000 litres).

### Cellaring

5 - 7 years

### Exposure

S, SO, SE

### Vines age

15 - 30 years

### Soil

Sandy-loamy

### Training system

Guyot

### Farming practices

Sustainable



### VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

### THE DIFFERENCE IS

Tovasacco is estate bottled and very well known for its fruity elegance. Thanks to the careful handling during the whole process, the grape characters are perfectly included in the power of the wine. Tovasacco shows both Nebbiolo grape and Roero sandy soil origins.

# PAJENA

## Barbera d'Alba doc 2023

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with typical purple hues.

**NOSE:** wide, vinous with notes of violet, cherry, currant, plum and spices.

**PALATE:** amazingly fresh, velvety, medium to full body, with pleasant silky acidity softened by ageing in oak and fine texture.

### FOOD PAIRING

It pairs with pasta, risotto, roasted meats, cheese and salami.

### CHARACTER

Young	○ ○ ○ ○ ● ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

**Serving temperature**  
16 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Canale, Priocca, Govone, Santa Vittoria

**Grapes**  
100% Barbera

**Harvest**  
100% by hand  
Alcohol  
14%

### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is medium acting using délestage for over 18 days.

### OAK REFINEMENT

The ageing of 8 months is made in medium size oak casks (2500-4000 litres).

**Cellaring**  
4 - 6 years

**Exposure**  
S, SO

**Vines age**  
15 - 30 years

**Soil**  
Sandy-loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable



### VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

### THE DIFFERENCE IS

Thanks to the wide aromas and well-balanced taste Pajena Barbera d'Alba is a straightforward, rich, impressive and amazing wine. We search to enhance the elegance of this very fruity Barbera.

# CRUVA

## Barbera d'Asti docg 2023

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with typical purple hues.  
**NOSE:** wide, elegant, fresh, rich in scent of small red fruits, violet and ripe grapes with very pleasant hint of spices.  
**PALATE:** fine, fresh, medium to full body, very well-balanced with silky acidity and long spiced finish.

### FOOD PAIRING

It pairs with pasta, risotto, roasted meats, cheese, salami and typical Bagna Cauda.

### CHARACTER

Young	○ ○ ○ ○ ● ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

**Serving temperature**  
15 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
colline del nicese

**Grapes**  
100% Barbera

**Harvest**  
100% by hand  
**Alcohol**  
14%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is medium acting using délestage for over 18 days.

### OAK REFINEMENT

The ageing of 14 months is made in medium size oak casks (2500-4000 litres) and a little percentage in small size barrels.

**Cellaring**  
4 - 6 years

**Exposure**  
S, SO

**Vines age**  
15 - 30 years

**Soil**  
Sandy-loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable

### VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

### THE DIFFERENCE IS

Cruva Barbera d'Asti is a contemporary traditional Barbera surprising for its very well-balance body and silky acidity.

Thanks to the soil and a meticulous execution, this wine provides a spicy enjoyment easily pairing a wide range of dishes.



# DOSSO

## Dolcetto d'Alba doc 2023

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red.

**NOSE:** fruity, vinous, delightful with scent of red fruits and ripe grape.

**PALATE:** smooth, fine, medium body, with pleasant Dolcetto grape taste.

### FOOD PAIRING

It pairs with appetizers, pasta, risotto, chicken, cheese and salami.

### CHARACTER

Young	○ ○ ● ○ ○ ○	Aged
Light	○ ○ ● ○ ○ ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	● ○ ○ ○ ○ ○	Oak

**Serving temperature**  
15 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Monforte d'Alba

**Grapes**  
100% Dolcetto

**Harvest**  
100% by hand  
**Alcohol**  
13%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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 vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is short acting using délestage for about 10 days.

### OAK REFINEMENT

Is refined only in bottle for about 3 months before realising.

**Cellaring**  
3 - 4 years

**Exposure**  
S, SO

**Vines age**  
15 - 25 years

**Soil**  
Sandy-loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable

### VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

### THE DIFFERENCE IS

Dosso Dolcetto d'Alba is fully compliant with the name of the grape. In fact, in Piemontese Dialect, Dolcetto means "gentle in acidity" especially when compared with Barbera. This character allowed this wine to be the most dish friendly red wine. Dosso Dolcetto d'Alba enhance this tradition being very easy to pair with dishes providing a gentle pleasure along with a fresh elegance.



ENRICO SERAFINO  
1878



# MANEO

## Gavi docg

del Comune di Gavi  
LONG-AGEING WHITE WINE  
2019

### WINEMAKER'S NOTE

**COLOUR:** straw-yellow with typical greenish hues.

**NOSE:** wide, complex, notes of fresh wildflowers, mint, lavender and sage, alternating with mineral hints of flint and fruity nuances of bergamot and white peach.

**PALATE:** fresh, mineral, very long with solid body but endowed with acid thrust and fullness of flavor.

### FOOD PAIRING

Great with fish: appetizers, shellfish, seafood and sushi. It can be paired also with risottos and delicate first courses. Excellent as an aperitif.

### CHARACTER

Young	○ ○ ○ ○ ● ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	● ○ ○ ○ ○ ○	Oak

Serving temperature  
10 - 12 °

Wine maker  
Paolo Giacosa

Growing area  
Gavi

Grapes  
100% Cortese

Harvest  
100% by hand  
Alcohol  
13%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur and softly pressed. A part is pressed and macerated in the press at cool temperature for one night.

This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The grape juice is obtained by soft pressing the whole clusters in an inert environment (nitrogen).

The must is cooled before fermentation in stainless steel vats at controlled temperature.

### REFINEMENT

Is refined on its own lees in stainless steel tanks and then in the bottle. Release does not take place before the fifth year after harvest.

### Cellaring

10 - 12 years

### Exposure

S - SE

### Vines age

35 years

### Soil

Clay-limestone

### Training system

Guyot

### Farming practices

Sustainable

### VINTAGE 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

### THE DIFFERENCE IS

Maneo®, a Latin word meaning to stay or to wait, pays homage to the long aging in stainless steel vats the wine experiences. Released after the fifth year after the harvest, Maneo exhibits complex scents ranging from floral to petrol and persistent flavors, pronounced body and an intriguing acidity. Served at 10-12° it is excellent as an aperitif and with fish and seafood dishes.

# POGGIO DELLA RUPE

## Gavi docg

del Comune di Gavi  
MONTEROTONDO 2023

### WINEMAKER'S NOTE

**COLOUR:** straw-yellow with typical greenish hues.

**NOSE:** wide, complex, notes of fresh wildflowers, lavender, sage, fruity, white peach and apricot.

**PALATE:** fresh, mineral, intense with a full body important acidity balance, very long persistence.

### FOOD PAIRING

Great with fish: appetizers, shellfish, seafood and sushi. It can be paired also with strong-flavoured sauces. Excellent as an aperitif.

### CHARACTER

Young	○ ● ○ ○ ○ ○	Aged
Light	○ ○ ○ ● ○ ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	● ○ ○ ○ ○ ○	Oak

Serving temperature  
8 - 10 °

Wine maker  
Paolo Giacosa

Growing area  
Monterotondo di Gavi

Grapes  
100% Cortese

Harvest  
100% by hand  
Alcohol  
13,5%

### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur and softly pressed. A part is pressed and macerated in the press at cool temperature for one night.

This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The grape juice is obtained by soft pressing the whole clusters in an inert environment (nitrogen).

The must is cooled before fermentation in stainless steel vats at controlled temperature.

### REFINEMENT

Is refined on its own lees in stainless steel tanks for 6-7 months and then in the bottle.

Cellaring

7 - 8 years

Exposure

S

Vines age

35 years

Soil

Clay-limestone

Training system

Guyot

Farming practices

Sustainable



### VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

### THE DIFFERENCE IS

Monterotondo Gavi del comune di Gavi, from the municipality of Gavi, thanks to the particular "terroir" characterized by a chalky-sulphurous soil and the microclimate, represents the best expression of the Cortese grape that reaches unique levels of complexity and elegance. This wine will also surprise you with its longevity.

# POGGIO DELLA RUPE

## Gavi docg

del Comune di Gavi  
MONTEROTONDO 2023

### WINEMAKER'S NOTE

**COLOUR:** straw-yellow with typical greenish hues.

**NOSE:** wide, complex, notes of fresh wildflowers, lavender, sage, fruity, white peach and apricot.

**PALATE:** fresh, mineral, intense with a full body important acidity balance, very long persistence.

### FOOD PAIRING

Great with fish: appetizers, shellfish, seafood and sushi. It can be paired also with strong-flavoured sauces. Excellent as an aperitif.

### CHARACTER

Young	○ ● ○ ○ ○ ○	Aged
Light	○ ○ ○ ● ○ ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	● ○ ○ ○ ○ ○	Oak

**Serving temperature**  
8 - 10 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Monterotondo di Gavi

**Grapes**  
100% Cortese

**Harvest**  
100% by hand  
**Alcohol**  
13,5%

### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur and softly pressed. A part is pressed and macerated in the press at cool temperature for one night.

This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The grape juice is obtained by soft pressing the whole clusters in an inert environment (nitrogen).

The must is cooled before fermentation in stainless steel vats at controlled temperature.

### REFINEMENT

Is refined on its own lees in stainless steel tanks for 6-7 months and then in the bottle.

**Cellaring**  
7 - 8 years  
**Exposure**  
S

**Vines age**  
35 years

**Soil**  
Clay-limestone  
**Training system**  
Guyot  
**Farming practices**  
Sustainable



### VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

### THE DIFFERENCE IS

Monterotondo Gavi del comune di Gavi, from the municipality of Gavi, thanks to the particular "terroir" characterized by a chalky-sulphurous soil and the microclimate, represents the best expression of the Cortese grape that reaches unique levels of complexity and elegance. This wine will also surprise you with its longevity.



# GRIFO DEL QUARTARO

Gavi docg  
del Comune di Gavi  
2023

## WINEMAKER'S NOTE

**COLOUR:** straw-yellow with typical greenish hues.

**NOSE:** wide, delightful, wildflower, almonds scent, white and yellow fruits such as apple, pear, white plum and gooseberry.

**PALATE:** Fresh, dry, intense, harmonic and pleasantly fruity, smooth with a good body, well-balance acidity and pleasantly long-lasting aftertaste. Perfect affinity Nose-Palate.

## FOOD PAIRING

It pairs with cold starters and seafood. Also excellent as an aperitif and with sushi or sashimi.

## CHARACTER

Young	○ ● ○ ○ ○ ○	Aged
Light	○ ○ ● ○ ○ ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	● ○ ○ ○ ○ ○	Oak

Serving temperature  
8 - 10 °

Wine maker  
Paolo Giacosa

Growing area  
Comune di Gavi

Grapes  
100% Cortese

Harvest  
100% by hand  
Alcohol  
13%



## GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur and softly pressed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

## WINE MAKING

The grape juice is obtained by soft pressing the whole clusters in an inert environment (nitrogen). The must is cooled before fermentation in stainless steel vats at controlled temperature.

## OAK REFINEMENT

Is refined only in bottle for about 3 months before realising.

Cellaring  
3 - 4 years

Exposure  
S, SO

Vines age  
10 - 25 years

Soil  
Clay - loamy

Training system  
Guyot

Farming practices  
Sustainable

## VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

## THE DIFFERENCE IS

Grifo del Quartaro Gavi del Comune di Gavi is produced to preserve the freshness and the fragrance provided by the vineyards of the village of Gavi, heart of the appellation. Furthermore, the relevant difference between the temperatures of the day and the night typical of that area, enhances the special flowered aroma of the wine. Amazing white from Piemonte enjoyable for a very long time.

# POGGIO DI CARO

## Roero Arneis 2023

### WINEMAKER'S NOTE

**COLOUR:** pale-yellow with golden hues.

**NOSE:** appealing, fragrant with special scents of apple, pear, camomile, tropical fruit and fresh mineral character. Interesting and typical Arneis grape aromas..

**PALATE:** fresh, dry, delicate, harmonic and pleasantly fruity, smooth with a medium body and mineral pleasant aftertaste. Perfect affinity Nose-Palate.

### FOOD PAIRING

It pairs with rice or pasta in light sauces, fish or white meats. Also excellent as an aperitif.

### CHARACTER

Young	○ ● ○ ○ ○ ○ ○	Aged
Light	○ ○ ○ ● ○ ○ ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	● ○ ○ ○ ○ ○ ○	Oak

**Serving temperature**  
8 - 10 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Canale

**Grapes**  
100% Arneis

**Harvest**  
100% manuale in cassa  
**Alcohol**  
13,5%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur and softly pressed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

A part of the must is chilled and kept in an inert environment (nitrogen). This step lasts for 12 to 15 hours at 8-10°C (cryomaceration). Then the fermentation takes place in stainless steel vats at controlled temperature.

### OAK REFINEMENT

Is refined only in bottle for about 3 months before realising.

**Cellaring**  
2 - 3 years

**Exposure**  
S, SO

**Vines age**  
10 - 25 years

**Soil**  
Sandy-loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable

### VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

### THE DIFFERENCE IS

Poggio di Caro is a faithful representation of the sandy soil of the Roero area. Crispy, fruity, and very enjoyable, it represents the younger side of the UNESCO area site of south Piemonte. Poggio di Caro is a white wine with a gentle fascinating character.

# BLACK

## Moscato d'Asti docg 2023

### WINEMAKER'S NOTE

**COLOUR:** light straw yellow with typical golden hues.  
**NOSE:** **unmistakable**, fragrant like no other wine, fresh Moscato grape's varietal aromas of roses, geraniums, citrus fruits, sage and honey hints.  
**PALATE:** wide, fresh, elegant and well balanced of sweetness and acidity, smooth with delightful long fruity and mineral finish. Amazing and perfect correspondence Nose-Palate.

### FOOD PAIRING

An excellent partner for desserts, light cheeses and foie gras, but also as a refreshing drink.

### CHARACTER

Young	● ○ ○ ○ ○ ○	Aged
Light	○ ○ ● ○ ○ ○	Full bodied
Sweet	● ○ ○ ○ ○ ○	Dry
No oak	● ○ ○ ○ ○ ○	Oak

Serving temperature  
7 - 8 °

Wine maker  
Paolo Giacosa

Growing area  
Santo Stefano Belbo, Mango

Grapes  
100% Moscato Bianco

Harvest  
100% by hand

Alcohol  
5,5% - 130 g/L residual sugar



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur and softly pressed.  
 This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The fermentation takes place in stainless steel vats at controlled temperature and interrupted in order to keep natural sugar and grape aromas. The second fermentation in autoclave allows the wine to become fizzy.

Cellaring  
5 years

Exposure  
S, SO

Vines age  
10 - 25 years

Soil  
Clay - loamy

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

### THE DIFFERENCE IS

Balck Moscato d'Asti keeps the whole amazing set of unmistakable aromas provided by the grapes adding the complexity due to the partially late harvest. Thanks to the low alcohol content this delightful fizzy wine is pleasantly easy to drink and particularly enjoyable as summer refreshing beverage, with mature cheeses or even foie gras.

# ERIANTHE

## Moscato d'Asti docg 2023

### WINEMAKER'S NOTE

**COLOUR:** light straw yellow with typical golden hues.

**NASO:** unmistakable, fragrant like no other wine, fresh Moscato grape's varietal aromas of roses, geraniums, citrus fruits and sage.

**PALATE:** fresh, elegant and well balanced of sweetness and acidity, smooth with delightful long fruity and mineral finish. Amazing and perfect correspondence Nose-Palate.

### FOOD PAIRING

An excellent partner for desserts, but also as a refreshing drink.

### CHARACTER

Young	● ○ ○ ○ ○ ○	Aged
Light	○ ○ ● ○ ○ ○	Full bodied
Sweet	● ○ ○ ○ ○ ○	Dry
No oak	● ○ ○ ○ ○ ○	Oak

**Serving temperature**  
7 - 8 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Santo Stefano Belbo, Mango

**Grapes**  
100% Moscato Bianco

**Harvest**  
100% by hand

**Alcohol**  
5,5% - 120 g/L residual sugar

### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur and softly pressed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The fermentation takes place in stainless steel vats at controlled temperature and interrupted in order to keep natural sugar and grape aromas. The second fermentation in autoclave allows the wine to become pleasantly fizzy.

**Cellaring**  
drink young

**Exposure**  
S, SO

**Vines age**  
10 - 25 years

**Soil**  
Clay - loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable



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