



ENRICO SERAFINO  
1878



# GRIFO DEL QUARTARO

Gavi docg  
del Comune di Gavi  
2022

## 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  
12,5%



## 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

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 REFINING

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 2022

The vintage is one of the hottest and driest ever: During the winter there was an extraordinary shortage of rainfall, and the climate was mild followed by a period marked by good weather, with no significant rain for over 180 days. In July the vines adjusted on their own to the low availability of water, showing smaller clusters. Picking began as early as the end of August with the grapes used for making sparkling wines, and continued immediately afterwards with the white wine varieties. The harvest of Nebbiolo grapes began around mid-September. The quality was noticeably excellent with healthy grapes although a lower yield-per-hectare.

## 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.