



2018

ENRICO SERAFINO

1878

CLASSIC WHITE

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GRIFO DEL QUARTARO

GAVI DEL COMUNE DI GAVI
DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2018	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Cortese	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Municipality of Gavi		o ● o o o o o o ● o o o o o o o ● ● o o o o o
ALCOHOL:	12,50 % by volume	FOOD SUGGESTION:	It pairs with cold starters and seafood. Also excellent as an aperitif and with sushi or sashimi.



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 mineral pleasant aftertaste. Perfect affinity Nose-Palate.

SERVING TEMPERATURE: 8 - 10 °C.

CELLARING: 3 - 4 years.

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	clay – loamy
VINES AGE:	10-25 years	YIELD:	9500 kg/ha
HARVESTS:	100% hand-harvested		
TRAINING SYSTEM:	Guyot		
FARMING PRACTICES:	Sustainable Viticulture		

WINEMAKING INFORMATION

PRE-FERMENTATION PROCEDURES: Grape bunches are **hand-sorted** on a vibrant table and chilled with **carbonic snow** to avoid oxidation and reduce considerably the use of **sulphur**.

This process is “**100% screw conveyor free**” to handle grapes as **gently** as possible.

FERMENTATION PROCESS: 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.

BOTTLE REFINING: GRIFO DEL QUARTARO GAVI DI GAVI is refined **only in bottle** for about **3 months** before realising.

THE DIFFERENCE IS...

GRIFO DEL QUARTARO GAVI DEL COMUNE DI GAVI is produced to preserve the **freshness** and the **fragrance** provided by the **vineyards**.

Furthermore, the relevant **difference** between the **temperatures** of the day and the night enhances the **special flowered aroma** of GRIFO DEL QUARTARO produced in the **village of Gavi** heart of the appellation.

Amazing white from Piemonte **enjoyable** for a very long time.

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.

CONSORZIO
CUTELA
ROERO

CONSORZIO PROVINCIALE VINO DEL REG. U.E. N. 1205/2011
CAMPAGNA FINANZIATA ACCORDO TO REGULAZIONE N. 1303/2013

