



2020

ENRICO SERAFINO

1878

CLASSIC WHITE
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GRIFO DEL QUARTARO

GAVI DEL COMUNE DI GAVI
DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2020	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Cortese	CHARACTER:	Young	○ ● ○ ○ ○ ○	Aged
			Light	○ ○ ● ○ ○ ○	Full Bodied
GROWING AREA:	Municipality of Gavi		Sweet	○ ○ ○ ○ ○ ●	Dry
			No Oak	● ○ ○ ○ ○ ○	Oak
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 pleasantly long-lasting 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** and **softly pressed**.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** 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**.CONSORZIO TUTELA VINI DELLA REGIONE PIEMONTE
CAMPAGNA FINANZIATA A PRESSIONE DEL REG. UE N. 1259/2011
CAMPAGNA FINANZIATA ACCORDO TO REGULAZIONE N. 1180/2011

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.