



ENRICO SERAFINO
1878



GRIFO DEL QUARTARO

Gavi del Comune di Gavi docg 2021

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 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

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.