



ENRICO SERAFINO  
1878



# OESIO

## Roero docg

### MGA Oesio 2018

#### 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 REFINING

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 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

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.