



ENRICO SERAFINO
1878



OESIO

Roero docg

MGA Oesio 2019

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 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

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.