



2017

ENRICO SERAFINO

1878

SPECIALTY

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## PICOTENER

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO

VINTAGE:	2017	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Nebbiolo	CHARACTER:	Young	○○○●○○	Aged
GROWING AREA:	Canale		Light	○○○○●○	Full Bodied
			Sweet	○○○○○●	Dry
			No Oak	○○○○●○	Oak
ALCOHOL:	14,00 % by volume	FOOD SUGGESTION:	It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.		



### WINEMAKER'S NOTE

**COLOUR:** Brilliant ruby red with violet and purple hues.

**NOSE:** Intense, elegant and complex with floral notes of rose and violet. Fruity with scents of cherry and plum, typical fine spicy aromas.

**PALATE:** Fine, velvety, fresh, medium to full body, smooth with intriguing tannins and long mineral finish.

**SERVING TEMPERATURE:** 16 - 18 °C.

**CELLARING:** 5 - 7 years.

### VINEYARD INFORMATION

EXPOSURE:	S, SW, SE	SOIL:	sandy-loamy
VINES AGE:	10-12 years	YIELD:	6,500 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**. After **destemming**, berries are **hand-sorted** on a second vibrant table. A part undergo to a whole berries fermentation and the other part is **softly crushed**.

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

**FERMENTATION PROCESS:** The fermentation is realised in **stainless steel** vats at controlled temperature. The maceration is **medium acting** using **délestage** and, partially, **submerged cap** technique for over **18 days**.

**OAK REFINING:** The ageing of **12 months** is made in **medium** size oak casks (2500-4000 litres).

### THE DIFFERENCE IS...

PICOTENER, is the "**forgotten Nebbiolo**" nowadays almost **impossible to find**. In fact, this **ancient sub-variety** is characterized by **low production yield** and **vegetative** vigour. For this reason, it has been **rarely planted**.

Enrico Serafino **proudly** propose this PICOTENER **rich in polyphenols** with a **surprisingly intense colour** and a **very spicy aroma**.

### VINTAGE 2017

The 2017 vintage growing year will be remembered for its April frost damage and very hot and dry climate. This is why the conditions were perfect in terms of plant protection. In September, temperatures dropped appreciably with considerable differences between day and night temperatures. This situation was further helped by the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle. 2017 can certainly be remembered as one of the earliest years with healthy and complex grapes.