



2019

ENRICO SERAFINO

1878

SPECIALTY

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PICOTENER

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO

VINTAGE:	2019	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Canale		○○○●○○ ○○○●○ ○○○○● ○○○●○
ALCOHOL:	14,00 % by volume	FOOD SUGGESTION:	It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.
			Aged Full Bodied Dry Oak



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:	6500 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) and oak vats (5500 litri).

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 anthocyanins (red-colored polyphenols)** with a surprisingly **intense** colour and a **very spicy** aroma.

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.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013
CAMPAGN FINANCED ACCORDING TO EU REGULATION N. 1306/2013

