



ENRICO SERAFINO
1878



PICOTENER

Langhe doc Nebbiolo 2020

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.

FOOD PAIRING

It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.

CHARACTER

Young	○ ○ ○ ● ○ ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
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. 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.

WINE MAKING

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).

Cellaring

5 - 7 years

Exposure

S, SO, SE

Vines age

10 - 12 years

Soil

Sandy-loamy

Training system

Guyot

Farming practices

Sustainable

VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

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.