

# PICOTENER

## Langhe doc Nebbiolo 2021

### 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%



### 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 REFINEMENT

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 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

### 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.