



2018

ENRICO SERAFINO

1878

CLASSIC WHITE  
ENRICO SERAFINO

## POGGIO DI CARO

ROERO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ARNEIS

VINTAGE:	2018	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Arneis	CHARACTER:	Young	○ ● ○ ○ ○ ○	Aged
			Light	○ ○ ○ ● ○ ○	Full Bodied
GROWING AREA:	Canale		Sweet	○ ○ ○ ○ ○ ●	Dry
			No Oak	● ○ ○ ○ ○ ○	Oak
ALCOHOL:	12,50 % by volume	FOOD SUGGESTION:	It pairs with rice or pasta in light sauces, fish or white meats. Also excellent as an aperitif.		



## WINEMAKER'S NOTE

COLOUR: Pale-yellow with golden hues.

NOSE: appealing, fragrant with special scents of apple, pear, camomile, tropical fruit and fresh mineral character. Interesting and typical Arneis grape aromas.

PALATE: fresh, dry, delicate, harmonic and pleasantly fruity, smooth with a medium body and mineral pleasant aftertaste. Perfect affinity Nose-Palate.

SERVING TEMPERATURE: 8 - 10 °C.

CELLARING: 2 - 3 years.

## VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	sandy – loamy
VINES AGE:	10-25 years	YIELD:	9000 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** and softly pressed. This process is “**100% screw conveyor free**” to handle grapes as **gently** as possible.

**FERMENTATION PROCESS:** a part of the **must** is chilled and kept in an **inert environment** (nitrogen). This step lasts for **12 to 15 hours** at 8-10°C (cryomaceration). Then the fermentation takes place in **stainless steel** vats at controlled temperature.

**BOTTLE REFINING:** POGGIO DI CARO is refined **only in bottle** for about **3 months** before realising.

## THE DIFFERENCE IS...

POGGIO DI CARO is a **faithful representation** of the **sandy soil** of the Roero area. **Crispy**, fruity, and very **enjoyable**, it represents the **younger side** of the UNESCO area site of south Piemonte.

In a few words, we can say that POGGIO DI CARO is a **white wine** with **character**.

## VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varieties in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.