



2020

ENRICO SERAFINO

1878

CLASSIC WHITE
ENRICO SERAFINO



POGGIO DI CARO

ROERO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ARNEIS

VINTAGE:	2020	WINER:	Paolo Giacosa
GRAPES:	100% Arneis	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Canale		
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.

○ ● ○ ○ ○ ○
 ○ ○ ○ ● ○ ○
 ○ ○ ○ ○ ●
 ● ○ ○ ○ ○ ○
 Aged Full Bodied Dry Oak



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.

POGGIO DI CARO is a white wine with a **gentle fascinating character**.

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.



CONSORZIO TUTELA VINI DELLA ROERO
CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1380/2013
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1308/2013

