



ENRICO SERAFINO
1878



POGGIO DI CARO

Roero Arneis 2021

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.

FOOD PAIRING

It pairs with rice or pasta in light sauces, fish or white meats. Also excellent as an aperitif.

CHARACTER

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

Serving temperature
8 - 10 °

Wine maker
Paolo Giacosa

Growing area
Canale

Grapes
100% Arneis

Harvest
100% manuale in cassa
Alcohol
13,5%



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 and softly pressed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

WINE MAKING

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.

OAK REFINING

Is refined only in bottle for about 3 months before realising.

Cellaring
2 - 3 years

Exposure
S, SO

Vines age
10 - 25 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

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.