



ENRICO SERAFINO
1878



POGGIO DI CARO

Roero Arneis 2022

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 2022

The vintage is one of the hottest and driest ever: During the winter there was an extraordinary shortage of rainfall, and the climate was mild followed by a period marked by good weather, with no significant rain for over 180 days. In July the vines adjusted on their own to the low availability of water, showing smaller clusters. Picking began as early as the end of August with the grapes used for making sparkling wines, and continued immediately afterwards with the white wine varieties. The harvest of Nebbiolo grapes began around mid-September. The quality was noticeably excellent with healthy grapes although a lower yield-per-hectare.

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.