



ENRICO SERAFINO
1878



POGGIO DI CARO

Roero Arneis 2023

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 REFINEMENT

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 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

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.