

PICOTENER

Langhe doc Nebbiolo 2022

WINEMAKER'S NOTE

COLOUR: brilliant ruby red with violet and purple hues.

NOSE: intense, elegant and complex with floral notes of rose and violet. Fruity with scents of cherry and plum, typical fine spicy aromas.

PALATE: fine, velvety, fresh, medium to full body, smooth with intriguing tannins and long mineral finish.

FOOD PAIRING

It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.

CHARACTER

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

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
Canale

Grapes
100% Nebbiolo

Harvest
100% by hand

Alcohol
14%



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. After destemming, berries are hand-sorted on a second vibrating table. A part undergo to a whole berries fermentation and the other part is softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

WINE MAKING

The fermentation is realised in stainless steel vats at controlled temperature. The maceration is medium acting using délestage and, partially, submerged cap technique for over 18 days.

OAK REFINEMENT

The ageing of 12 months is made in medium size oak casks (2500-4000 litres) and oak vats (5500 litri).

Cellaring

5 - 7 years

Exposure

S, SO, SE

Vines age

10 - 12 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

Picotener, is the "forgotten Nebbiolo" nowadays almost impossible to find. In fact, this ancient sub-variety is characterized by low production yield and vegetative vigour. For this reason, it has been rarely planted. Enrico Serafino proudly propose this Picotener rich in anthocyanins (red-colored polyphenols) with a surprisingly intense colour and a very spicy aroma.