



ENRICO SERAFINO
1878



TOVASACCO

Nebbiolo d'Alba doc 2021

WINEMAKER'S NOTE

COLOUR: light ruby red with garnet hues.

NOSE: elegant, delightful, with small red fruits and floral aromas. Hints of spices and coffee.

PALATE: fine, elegant, medium- to full-bodied and very well-balanced with pleasant tannins and a delightful 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, Priocca, Alba

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

WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 20 days.

OAK REFINING

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

Cellaring

5 - 7 years

Exposure

S, SO, SE

Vines age

15 - 30 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

Tovasacco is estate bottled and very well known for its fruity elegance. Thanks to the careful handling during the whole process, the grape characters are perfectly included in the power of the wine. Tovasacco shows both Nebbiolo grape and Roero sandy soil origins.