





TOVASACCO Nebbiolo d'Alba doc 2018

TOC MANKOST

TOVASACCO"

Vebbiolo d'Alba

ENRICO SERAFINO

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

Si abbina a pasta, zuppa, carni, piatti di stagione e formaggi di media stagionatura.

CHARACTER

Young	\circ	\circ	\circ	\circ		Aged
Light	\circ	\bigcirc	\bigcirc	\bigcirc	\bullet \circ	Full bodied
Sweet	\bigcirc	\circ	\circ	\bigcirc	\bigcirc	Dry
No oak	0	0	\circ	0		Oak

Serving temperature
16 - 18 °
Wine maker
Paolo Giacosa
Growing area
Canale, Priocca, Alba
Grapes
100% Nebbiolo
Harvest
100% by hand
Alcohol

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 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varietals in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.

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.