



ENRICO SERAFINO
1878



TOVASACCO

Nebbiolo d'Alba Doc 2023

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 REFINEMENT

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 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

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.