



2019

ENRICO SERAFINO

1878

CLASSIC WHITE

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GRIFO DEL QUARTARO

GAVI DEL COMUNE DI GAVI
DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2019	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Cortese	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Municipality of Gavi		○ ● ○ ○ ○ ○ ○ ○ ● ○ ○ ○ ○ ○ ○ ○ ● ● ○ ○ ○ ○ ○
ALCOHOL:	12,50 % by volume	FOOD SUGGESTION:	It pairs with cold starters and seafood. Also excellent as an aperitif and with sushi or sashimi.

WINEMAKER'S NOTE

COLOUR: Straw-yellow with typical greenish hues.

NOSE: Wide, delightful, wildflower, almonds scent, white and yellow fruits such as apple, pear, white plum and gooseberry.

PALATE: Fresh, dry, intense, harmonic and pleasantly fruity, smooth with a good body, well-balance acidity and pleasantly long-lasting aftertaste. Perfect affinity Nose-Palate.

SERVING TEMPERATURE: 8 - 10 °C

CELLARING: 3 - 4 years

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	clay – loamy
VINES AGE:	10-25 years	YIELD:	9500 kg/ha
HARVESTS:	100% hand-harvested		
TRAINING SYSTEM:	Guyot		
FARMING PRACTICES:	Sustainable Viticulture		

WINEMAKING INFORMATION

PRE-FERMENTATION PROCEDURES: Grape bunches are **hand-sorted** on a **vibrant 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.

FERMENTATION PROCESS: The grape juice is obtained by **soft pressing** the **whole** clusters in an inert environment (nitrogen). The must is **cooled before fermentation** in stainless steel vats at **controlled temperature**.

BOTTLE REFINING: GRIFO DEL QUARTARO GAVI DI GAVI is **refined** only in **bottle** for about **3 months** before realising.

THE DIFFERENCE IS...

GRIFO DEL QUARTARO GAVI del comune DI GAVI is produced to **preserve** the **freshness** and the **fragrance** provided by the **vineyards** of the village of **Gavi**, heart of the appellation.

Furthermore, the relevant **difference** between the **temperatures** of the day and the night typical of that area, enhances the special **flowered aroma** of the wine.

Amazing white from Piemonte enjoyable for a very **long time**.



VINTAGE 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.



CONSORZIO TUTELA ROERO
CAMPAGNA FINANZIATA AI SENSI DEL REG. (UE) N. 1306/2013
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013

