



2017

ENRICO SERAFINO

1878

SINGLE VINEYARD

ENRICO SERAFINO



OESIO

ROERO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2017	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	<div>Young</div> <div>Light</div> <div>Sweet</div> <div>No Oak</div> <div> <div>○○○○●○</div> <div>○○○○●○</div> <div>○○○○●○</div> <div>○○○○●○</div> </div>
GROWING AREA:	Oesio (Canale)		<div>Aged</div> <div>Full Bodied</div> <div>Dry</div> <div>Oak</div> <div> <div>○○○○●○</div> <div>○○○○●○</div> <div>○○○○●○</div> <div>○○○○●○</div> </div>
ALCOHOL:	14,50 % by volume	FOOD SUGGESTION:	It pairs with Pasta, mushrooms risotto, aged cheese. Truffles and at the end of the meal with dark chocolate.

## WINEMAKER'S NOTE

COLOUR: Ruby red with garnet hues.

NOSE: Wide, elegant, delightful, with red small fruits and floral aromas. Very recognisable scent of ripe Nebbiolo grapes with hint of spices and coffee.

PALATE: Fine, elegant, medium- to full-bodied and very well-balanced with pleasantly tannins and delightful finish. Affinity Nose-Palate

SERVING TEMPERATURE: 16 - 18 °C

CELLARING: 10 - 15 years

## VINEYARD INFORMATION

EXPOSURE:	S, SW, SE	SOIL:	sandy-loamy
VINES AGE:	15-30 years	YIELD:	6500 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**. After **destemming**, berries are **hand-sorted** on a second vibrant table and finally **softly crushed**.

This process is "100% screw conveyor free" to handle grapes as **gently** as possible.

**FERMENTATION PROCESS:** The must is **cooled** to preserve its **best characters** before fermentation in **conic oak** vats at **controlled temperature**. The maceration is **long acting** using **délestage** and, partially, **submerged cap** technique for over **25 days**.

**OAK REFINING:** The ageing of **18 months** is made in **medium size oak casks** (2500-4000 litres) and a little part in **barriques**.

## THE DIFFERENCE IS...

OESIO ROERO is an **assertive** wine with a **small production** only in **top** vintages with respectful **sustainable farming** practices.

Due to the **clay** and **sandstone** soil OESIO represents the **finest** and **most delicate** expression of Nebbiolo grapes.

## VINTAGE 2017

The 2017 vintage growing year will be remembered for its April frost damage and very hot and dry climate. This is why the conditions were perfect in terms of plant protection. In September, temperatures dropped appreciably with considerable differences between day and night temperatures. This situation helped especially the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle. 2017 can certainly be remembered as one of the earliest years with healthy and complex grapes.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013  
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013

