

2018



ENRICO SERAFINO

1878

SPECIALTY

ENRICO SERAFINO



PICOTENER

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO

VINTAGE:	2018	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Nebbiolo	CHARACTER:	Young	○○○●○○	Aged
			Light	○○○○●○	Full Bodied
GROWING AREA:	Canale		Sweet	○○○○○●	Dry
			No Oak	○○○○●○	Oak
ALCOHOL:	14,00 % by volume	FOOD SUGGESTION:	It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.		

WINEMAKER'S NOTE

COLOUR: Brilliant ruby red with violet and purple hues.

NOSE: Intense, elegant and complex with floral notes of rose and violet. Fruity with scents of cherry and plum, typical fine spicy aromas.

PALATE: Fine, velvety, fresh, medium to full body, smooth with intriguing tannins and long mineral finish.

SERVING TEMPERATURE: 16 - 18 °C

CELLARING: 5 - 7 years

VINEYARD INFORMATION

EXPOSURE:	S, SW, SE	SOIL:	sandy-loamy
VINES AGE:	10-12 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. A part undergo to a **whole berries** fermentation and the other part is **softly crushed**.

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

FERMENTATION PROCESS: The **fermentation** is realised in stainless steel vats at **controlled temperature**. The **maceration** is **medium acting** using **délestage** and, partially, **submerged cap** technique for over **18 days**.

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

THE DIFFERENCE IS...

PICOTENER, is the "**forgotten Nebbiolo**" nowadays almost **impossible to find**. In fact, this **ancient sub-variety** is characterized by **low production yield** and **vegetative vigour**. For this reason, it has been rarely planted.

Enrico Serafino **proudly** propose this PICOTENER **rich** in **polyphenols** with a surprisingly **intense** colour and a **very spicy** aroma.



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



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 varieties 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 achieving the best results possible.