



2019

ENRICO SERAFINO

1878

CLASSIC WHITE
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POGGIO DI CARO

ROERO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ARNEIS

VINTAGE:	2019	WINER:	Paolo Giacosa
GRAPES:	100% Arneis	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Canale		○●○○○○ ○○●○○○ ○○○○○● ●○○○○○
ALCOHOL:	12,50 % by volume	FOOD SUGGESTION:	It pairs with rice or pasta in light sauces, fish or white meats. Also excellent as an aperitif.
			Aged Full Bodied Dry Oak



WINEMAKER'S NOTE

COLOUR: Pale-yellow with golden hues.

NOSE: Appealing, fragrant with special scents of apple, pear, camomile, tropical fruit and fresh mineral character. Interesting and typical Arneis grape aromas.

PALATE: Fresh, dry, delicate, harmonic and pleasantly fruity, smooth with a medium body and mineral pleasant aftertaste. Perfect affinity Nose-Palate.

SERVING TEMPERATURE: 8 - 10 °C

CELLARING: 2 - 3 years

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	sandy – loamy
VINES AGE:	10-25 years	YIELD:	9000 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: A **part** of the must is **chilled** and kept in an inert environment (nitrogen). This step lasts for **12 to 15 hours** at 8-10°C (**cryomaceration**). Then the **fermentation** takes place in stainless steel vats at **controlled temperature**.

BOTTLE REFINING: POGGIO DI CARO is refined only in **bottle** for about **3 months** before realising.

THE DIFFERENCE IS...

POGGIO DI CARO is a faithful representation of the **sandy soil** of the Roero area. **Crispy**, fruity, and very **enjoyable**, it represents the **younger** side of the **UNESCO** area site of south Piemonte.

POGGIO DI CARO is a white wine with a **gentle fascinating character**.

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.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1303/2013
CAMPAGNA FINANZIATA ACCORDO DI EUROREGOLAZIONE N. 1303/2013

