



2017

ENRICO SERAFINO

1878

CLASSIC RED  
ENRICO SERAFINO



## TOVASACCO

### NEBBIOLO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

|               |                       |                  |  |
|---------------|-----------------------|------------------|--|
| VINTAGE:      | 2017                  | WINEMAKER:       | Paolo Giacosa  |
| GRAPES:       | 100% Nebbiolo         | CHARACTER:       | Young<br>Light<br>Sweet<br>No Oak  |
| GROWING AREA: | Canale, Priocca, Alba |                  | ○○○○●○<br>○○○○●○<br>○○○○●○<br>○○○○●○                                       |
| ALCOHOL:      | 13,50 % by volume     | FOOD SUGGESTION: | It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses. |
|               |                       |                  | Aged<br>Full Bodied<br>Dry<br>Oak  |



CAMPAGNA FINANZIATA AL SENSO DEL REG. UE N. 1306/2013  
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013



#### 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.

**SERVING TEMPERATURE:** 16 - 18 °C

**CELLARING:** 5 - 7 years

#### VINEYARD INFORMATION

|                    |                         |        |            |
|--------------------|-------------------------|--------|------------|
| EXPOSURE:          | S, SW, SE               | SOIL:  | clay-sand  |
| VINES AGE:         | 15-30 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**. 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 stainless steel vats at **controlled temperature**. The **maceration** is **long** acting using **délestage** and, partially, **submerged cap** technique for over **20 days**.

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

#### 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.

#### 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.