



2016

ENRICO SERAFINO

1878

SINGLE VINEYARD

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OESIO

ROERO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2016	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young      ○○○○ ● ○ Light        ○○○○ ● ○ Sweet        ○○○○ ● No Oak       ○○○○ ● ○
GROWING AREA:	Oesio (Canale)		Aged Full Bodied Dry Oak
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:	6,500 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 a **delicate** but **assertive** wine with a **small production** only in top vintages with **respectful** farming practices.

Due to the **clay** and **sandstone** soil OESIO expresses a **softer** and **crispier** Nebbiolo **relative** to Barolo or Barbaresco.



## Vintage 2016

2016 was certainly one of the longest-lasting vegetative cycle in recent years. In fact, from the end of February throughout March, the temperatures dropped and there was plenty of rain. The "late" cold led to a delay in the phenological phases of about 10 days. This delay was made up for during the months of August and moreover in September. Full ripening was achieved in all cases and wines show excellent balance, big bouquets and great structure. The good quantity allows 2016 to be remembered as an outstanding vintage.



CONSORZIO TUTELA ROERO  
CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013  
CAMPAGNA FINANCED ACCORDING TO EU REGULATION N. 1306/2013

