



2016

ENRICO SERAFINO

1878

CLASSIC RED

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TOVASACCO

NEBBIOLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2016	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young ○○○○●○ Light ○○○○●○ Sweet ○○○○●● No Oak ○○○○●○
GROWING AREA:	Canale, Priocca, Alba		Aged Full Bodied Dry Oak
ALCOHOL:	13,50 % by volume	FOOD SUGGESTION:	It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.



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 **fermentation process**, the grape **characters** are perfectly included in the **power** of the wine. TOVASACCO shows both **Nebbiolo** grape and **Roero** sandy soil origins.

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.



CAMPAGNA FINANZIATA AL 50% PER REG. UE N. 1380/2013
 CAMPAIN FINANCED ACCORDING TO EU REGULATION N. 1380/2013

