



2007

ENRICO SERAFINO

1878

SINGLE VINEYARD

ENRICO SERAFINO



OESIO OLTREDIECI®

ROERO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2007	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Nebbiolo	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Oesio (Canale)		o o o o o ● o o o o ● o o o o o o ● o o o o ● o
ALCOHOL:	14,50 %	FOOD SUGGESTION:	It pairs with mushrooms risotto, meat and braise meat, and aged cheese. Truffles and at the end of the meal with flakes of dark chocolate. A sipping wine after dinner.
			Aged Full Bodied Dry Oak



#### WINEMAKER'S NOTES

**COLOUR:** Ruby red with garnet hues.

**NOSE:** Intense, elegant with violet scents, marasca cherry, with red small fruits and floral aromas. Very recognisable the intensity of Nebbiolo grapes with hint of spices, coffee, leather and dried flowers.

**PALATE:** Fine, elegant, medium- to full-bodied and very well-balanced with pleasantly tannins and a long finish. Affinity Nose-Palate.

**SERVING TEMPERATURE:** 16 - 18 °C

**CELLARING:** 20 years

#### VINEYARD INFORMATION

EXPOSURE:	S, SW, SE	SOIL:	sandy-loamy
VINES AGE:	15-30 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 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 is made in **medium** size oak casks (2500-4000 litres) and a little part in barriques followed by a long ageing in the bottle.

#### THE DIFFERENCE IS ...

**OESIO ROERO OLTREDIECI** is an **important** wine produced only in small quantity and only in **extraordinary vintages** with the full respect of sustainable viticulture's practices. Thanks to the **clay** and **sandstone** soil this wine beyond 10 years is the proof of the potentiality of nebbiolo grown in these hills.

#### VINTAGE 2007

The 2007 vintage had an anticipated start of the season due to a mild winter. Flowering started earlier and began at beginning of May followed by a cool period with frequent rainfall. July was a dry month with high temperatures although mitigated by constant wind and low humidity followed by August that didn't exceed in high temperatures. The advanced harvest in comparison with 2006, was characterized by very healthy grapes and a reduction of quantity by 15%. To remember an optimal acid framework and very intense aroma.



CAMPAGNA FINANZIATA AL SPORTELE REG. UE N. 1300/2013  
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1300/2013

