## 2021



SINGLE VINEYARD

ENRICO SERAFINO

# POGGIO DELLA RUPE

**GAVI** DEL COMUNE DI **GAVI** DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

#### **MONTEROTONDO**

VINTAGE:	2021	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Cortese	CHARACTER:	Young Light	0 • 0000	Aged Full Bodied
GROWING AREA:	Monterotondo di Gavi		Sweet No Oak	00000	Dry Oak
ALCOHOL:	13 %	FOOD SUGGESTION:	Great with fish: a sushi. It can be sauces. Excellent	paired also with	



# WINEMAKER'S NOTES

**COLOUR:** Straw-yellow with typical greenish hues.

**NOSE:** Wide, complex, notes of fresh wildflowers, lavender, sage, fruity, white peach and apricot.

PALATE: Fresh, mineral, intense with a full body important acidity balance,

very long persistence.

SERVICE TEMPERATURE: 8 - 10 °C CELLARING: 7 - 8 years

## VINEYARD INFORMATION

EXPOSURE:	S	SOIL:	clay-loamy	
VINES AGE:	35 years	YIELD:	8500 kg/ha	
HARVEST:		hand-harvested		
TRAINING SYSTEM:		Guyot		
FARMING	PRACTICES:	Sustainable		

#### 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. A part is pressed and macerated in the press at cool temperature for one night.

This process is "100% screw conveyor free" to handle grapes as gently as possible.

FERMENTATION PROCESS: The grape juice is obtained by **soft pressing** the **whole clusters** in an inert environment (nitrogen). The must is **cooled before fermentation** in stainless steel vats **at controlled temperature**.

BOTTLE REFINING: MONTEROTONDO is refined on its own lees in stainless steel tanks for 6-7 months and then in the bottle.

#### THE DIFFERENCE IS...

**MONTEROTONDO** GAVI del comune di GAVI, from the municipality of GAVI, thanks to the particular "terroir" characterized by a chalky-sulphurous soil and the microclimate, represents the best expression of the Cortese grape that reaches unique levels of complexity and elegance. This wine will also surprise you with its longevity.

# CONSORZI





### **VINTAGE 2021**

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The haverst started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.