



ENRICO SERAFINO  
1878



# POGGIO DELLA RUPE

Gavi docg  
del Comune di Gavi  
MONTEROTONDO 2021

## WINEMAKER'S NOTE

**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.

## FOOD PAIRING

Great with fish: appetizers, shellfish, seafood and sushi. It can be paired also with strong-flavoured sauces. Excellent as an aperitif.

## CHARACTER

Young	○ ● ○ ○ ○ ○	Aged
Light	○ ○ ○ ● ○ ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	● ○ ○ ○ ○ ○	Oak

Serving temperature  
8 - 10 °

Wine maker  
Paolo Giacosa

Growing area  
Monterotondo di Gavi

Grapes  
100% Cortese

Harvest  
100% by hand

Alcohol  
13,5%



## GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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.

## WINE MAKING

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.

## REFINING

Is refined on its own lees in stainless steel tanks for 6-7 months and then in the bottle.

Cellaring  
7 - 8 years

Exposure  
S

Vines age  
35 years

Soil  
Clay-limestone

Training system  
Guyot

Farming practices  
Sustainable

## VINTAGE 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

## 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.