



ENRICO SERAFINO
1878



OESIO OLTREDIECI

Roero docg
MGA Oesio 2007

WINEMAKER'S NOTE

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.

FOOD PAIRING

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.

CHARACTER

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

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
Oesio, (Canale)

Grapes
100% Nebbiolo

Harvest
100% by hand
Alcohol
14,5%



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. After destemming, berries are hand-sorted on a second vibrating table and finally softly crushed.

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

WINE MAKING

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 REFINEMENT

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.

Cellaring

20 years

Exposure

S, SO, SE

Vines age

5 - 20 years

Soil

Sandy-loamy

Training system

Guyot

Farming practices

Sustainable

VINTAGE 2007

The 2007 bud burst was very early due to the mild winter season. Flowering began around 5-10 May followed by a fresh period with frequent rainfall. July was dry and hot but very well balanced by wind and low relative humidity. August was not hot as usual helping grapes to ripe very well. The harvest started earlier than in 2006. Quality was very high with balanced acid frameworks and very intense aromas and the quantity was down of around 15%.

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.