



ENRICO SERAFINO
1878



MANEO

Gavi docg

del Comune di Gavi
VINO BIANCO A LUNGO AFFINAMENTO
2018

WINEMAKER'S NOTE

COLOUR: straw-yellow with typical greenish hues.
NOSE: wide, complex, notes of fresh wildflowers, mint, lavender and sage, alternating with mineral hints of flint and fruity nuances of bergamot and white peach.
PALATE: fresh, mineral, very long with solid body but endowed with acid thrust and fullness of flavor.

FOOD PAIRING

Great with fish: appetizers, shellfish, seafood and sushi. It can be paired also with risottos and delicate first courses. Excellent as an aperitif.

CHARACTER

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

Serving temperature
10 - 12 °

Wine maker
Paolo Giacosa

Growing area
Gavi

Grapes
100% Cortese

Harvest
100% by hand

Alcohol
13%



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 and then in the bottle until sale which does not take place before the fifth year after harvest.

Cellaring
10 - 12 years

Exposure
S - SE

Vines age
35 years

Soil
Clay-limestone

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varietals in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.

THE DIFFERENCE IS

Waiting, latin for Maneo, emphasizes the long aging which characterizes this Gavi del Comune di Gavi docg. Proposed five years after the harvest, Maneo takes time to fully express the characters of the territory-vine combination. It is at its best when served just chilled and after a few minutes in contact with air in a wide, generous glass.