



ENRICO SERAFINO
1878



MANEO

Gavi docg

del Comune di Gavi
LONG-AGEING WHITE WINE
2019

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.

REFINEMENT

Is refined on its own lees in stainless steel tanks and then in the bottle. Release 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 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

THE DIFFERENCE IS

Maneo®, a Latin word meaning to stay or to wait, pays homage to the long aging in stainless steel vats the wine experiences. Released after the fifth year after the harvest, Maneo exhibits complex scents ranging from floral to petrol and persistent flavors, pronounced body and an intriguing acidity. Served at 10-12° it is excellent as an aperitif and with fish and seafood dishes.