



ENRICO SERAFINO
1878



GRIFO DEL QUARTARO

Gavi docg
del Comune di Gavi
2023

WINEMAKER'S NOTE

COLOUR: straw-yellow with typical greenish hues.

NOSE: wide, delightful, wildflower, almonds scent, white and yellow fruits such as apple, pear, white plum and gooseberry.

PALATE: Fresh, dry, intense, harmonic and pleasantly fruity, smooth with a good body, well-balance acidity and pleasantly long-lasting aftertaste. Perfect affinity Nose-Palate.

FOOD PAIRING

It pairs with cold starters and seafood. Also excellent as an aperitif and with sushi or sashimi.

CHARACTER

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

Serving temperature
8 - 10 °

Wine maker
Paolo Giacosa

Growing area
Comune di 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. 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.

OAK REFINEMENT

Is refined only in bottle for about 3 months before realising.

Cellaring
3 - 4 years

Exposure
S, SO

Vines age
10 - 25 years

Soil
Clay - loamy

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

THE DIFFERENCE IS

Grifo del Quartaro Gavi del Comune di Gavi is produced to preserve the freshness and the fragrance provided by the vineyards of the village of Gavi, heart of the appellation. Furthermore, the relevant difference between the temperatures of the day and the night typical of that area, enhances the special flowered aroma of the wine. Amazing white from Piemonte enjoyable for a very long time.