



ENRICO SERAFINO  
1878



# OESIO

## Roero docg

### MGA Oesio 2020

#### WINEMAKER'S NOTE

**COLOUR:** ruby red with garnet hues.

**NOSE:** wide, elegant, delightful, with red small fruits and floral aromas. Very recognisable scent of ripe Nebbiolo grapes with hint of spices and coffee.

**PALATE:** fine, elegant, medium- to full-bodied and very well-balanced with pleasantly tannins and delightful finish. Affinity Nose-Palate.

#### FOOD PAIRING

It pairs with Pasta, mushrooms risotto, aged cheese. Truffles and at the end of the meal with dark chocolate.

#### 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 of 18 months is made in medium size oak casks (2500-4000 litres) and a little part in barriques.

**Cellaring**  
10 - 15 years

**Exposure**  
S, SO, SE

**Età viti**  
15 - 30 years

**Soil**  
Sandy-loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable

#### VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

#### THE DIFFERENCE IS

Oesio Roero is an assertive wine with a small production only in top vintages with respectful sustainable farming practices. Due to the clay and sandstone soil Oesio represents the finest and most delicate expression of Nebbiolo grapes.