



ENRICO SERAFINO  
1878



# TOVASACCO

## Nebbiolo d'Alba doc 2022

### WINEMAKER'S NOTE

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

**NOSE:** elegant, delightful, with small red fruits and floral aromas. Hints of spices and coffee.

**PALATE:** fine, elegant, medium- to full-bodied and very well-balanced with pleasant tannins and a delightful finish.

### FOOD PAIRING

It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.

### CHARACTER

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

**Serving temperature**  
16 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Canale, Priocca, Alba

**Grapes**  
100% Nebbiolo

**Harvest**  
100% by hand

**Alcohol**  
14%



### 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 stainless steel vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 20 days.

### OAK REFINEMENT

The ageing of 12 months is made in medium size oak casks (2500-4000 litres).

**Cellaring**  
5 - 7 years

**Exposure**  
S, SO, SE

**Vines age**  
15 - 30 years

**Soil**  
Sandy-loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable

### VINTAGE 2022

The vintage is one of the hottest and driest ever: During the winter there was an extraordinary shortage of rainfall, and the climate was mild followed by a period marked by good weather, with no significant rain for over 180 days. In July the vines adjusted on their own to the low availability of water, showing smaller clusters. Picking began as early as the end of August with the grapes used for making sparkling wines, and continued immediately afterwards with the white wine varieties. The harvest of Nebbiolo grapes began around mid-September. The quality was noticeably excellent with healthy grapes although a lower yield-per-hectare.

### THE DIFFERENCE IS

Tovasacco is estate bottled and very well known for its fruity elegance. Thanks to the careful handling during the whole process, the grape characters are perfectly included in the power of the wine. Tovasacco shows both Nebbiolo grape and Roero sandy soil origins.