



Sharing Enrico Serafino story

# Through special artisan wine



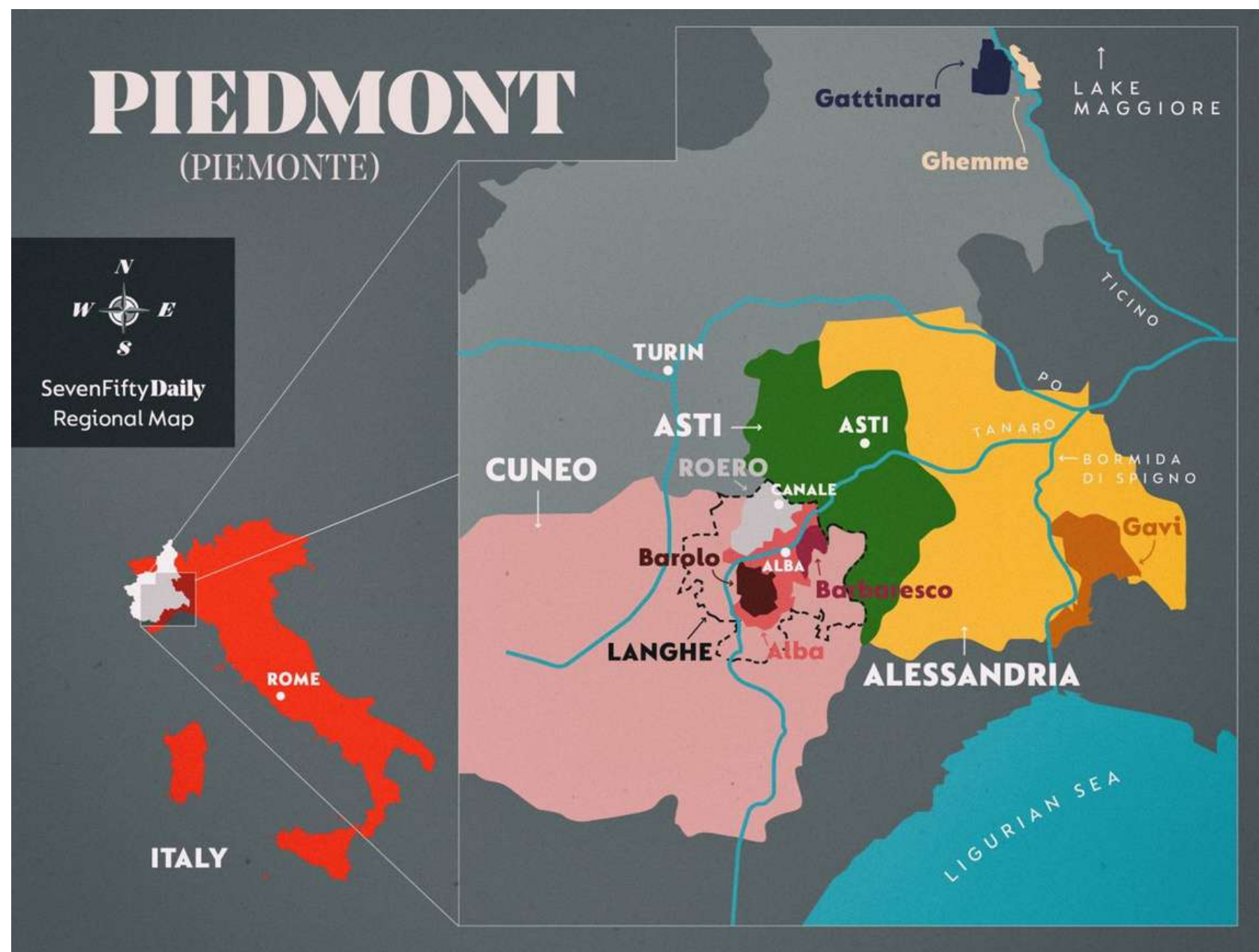
ENRICO SERAFINO  
1878



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013



# WHERE ARE WE: PIEMONTE



In 2014 Langhe, Roero and Monferrato area was appointed as the first Unesco World-heritage wine region in Italy.



# A SINGULAR STORY

The Enrico Serafino winery was born from an **act** of **strong will** and great courage inspired by the love for wines. Enrico Serafino, born and raised in a rich family from Romano Canavese not involved in wine growing, at the age of 23 changed his life and in **1878** moved to Canale to realize his **dream** of producing:

*“luxury wines; white, red and sparkling wines in the **best** vineyards of the **Piemonte Region**”.*



# FROM PIONEER TO PATRIARCH

The **results** came soon: the wines were exported abroad and received **great awards**.

Enrico Serafino was one of the few producers invited to attend the International Exhibition in Turin, celebrating **50 years of Italian reunification**.

In 1919 Enrico Serafino's Grignolino was served to the 28th U.S. President **Woodrow Wilson** visiting Turin during his official first trip in Europe after World War I.

From that moment Enrico Serafino became part of the restricted number of the **patriarchs of Italian wine**.





# THE FOCUS



In particular, Enrico Serafino focused on those wines that couldn't be produced by the farmers:

**Barolo**  
**Barbaresco**  
**Metodo Classico**

Those wines needed specific time and space.





# A BAROLO AND BARBARESCO CRAFTING EXPERTISE OF OVER 140 YEARS



Barolo: we cover 80 years of our over 140 years of history. The oldest bottle is a Barolo 1939.

Barbaresco: we cover 70 years of our history. The oldest bottle for this appellation is a Barbaresco 1949.



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# ENRICO SERAFINO VINEYARDS

**25 hectares of single vineyards**

Serralunga d'Alba (Briccolina, Meriame e Carpegna)

Canale (San Defendente, Oesio, Valpone)

Alta Langa (Soprana, Pineta e Benso)



**35 hectares are farmed under Serafino agronomists' strict control.**



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# FROM THE VINE TO THE WINE



Hand harvest only

Fast and careful reception

Screw conveyor free method





# THE PORTFOLIO

The winery acquired a Historical Right to vinify and age these wines in its cellars in Canale, outside the appellation villages, because of Serafino historical role.

**BAROLO &  
BARBARESCO**

**ALTA LANGA**

**INDIGENOUS**

With over a century of experience in the production of Traditional Method, today our sparkling wines are all Alta Langa docg.

From Nebbiolo, Barbera and Dolcetto to Arneis, Cortese and Moscato, we are committed to share the best of the indigenous grape varieties from the region.





# ENRICO SERAFINO COMMITTED TO SUSTAINABILITY



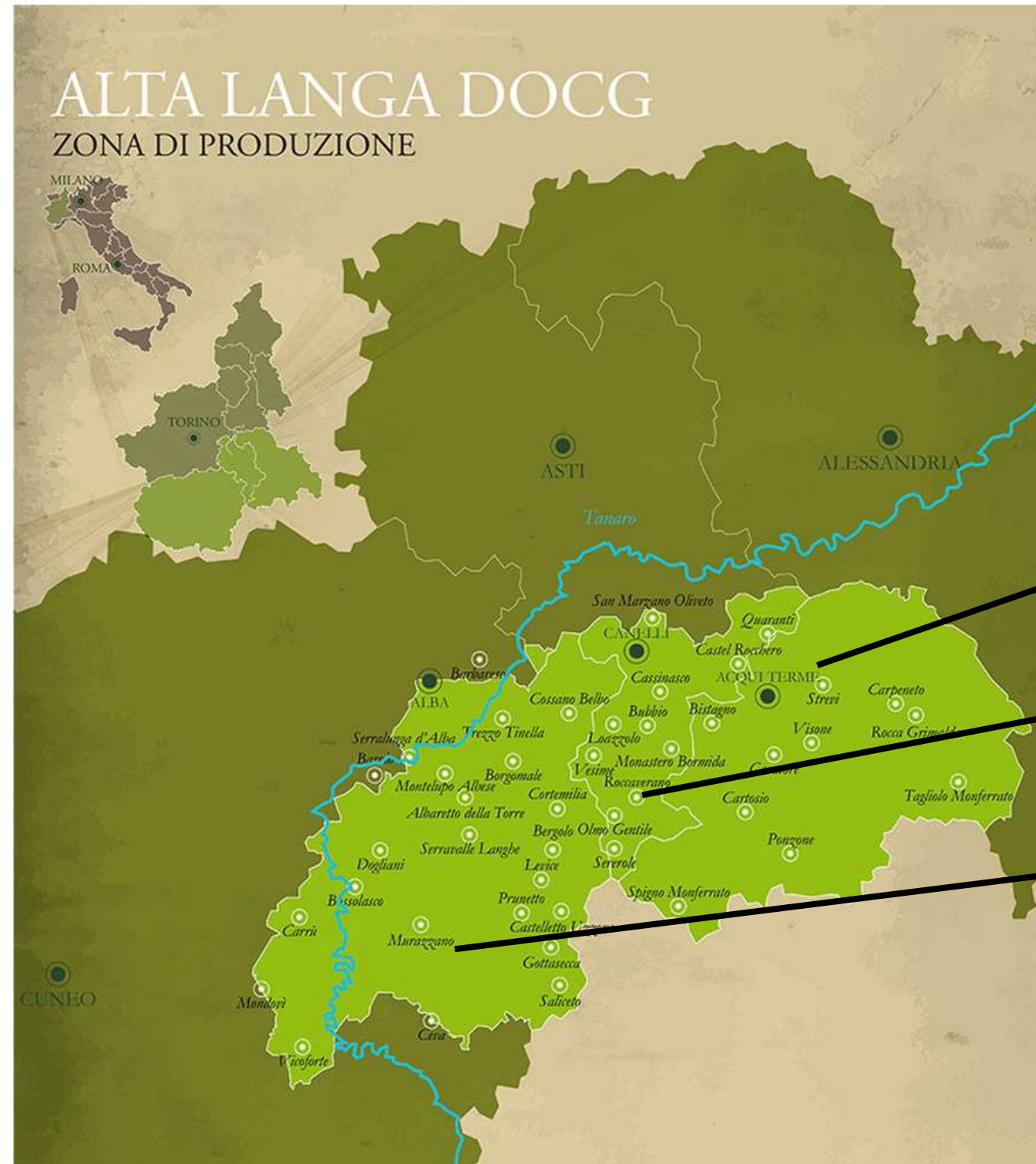
Enrico Serafino achieved **VIVA CERTIFICATION** that assesses the sustainability performances of **all** company activities.



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# ALTA LANGA VINEYARDS



## THEY TOOK PLACE IN THROUGHOUT THE THREE COUNTIES:

Highlands of 3 provinces of Alessandria, Asti and Cuneo located on the right side of the Tanaro River, just behind Barolo and Barbaresco Area with a total of 149 villages.

Alessandria

Asti

Cuneo





# ALTA LANGA: ALTE BOLLICINE PIEMONTESI

## THE STRICTEST REGULATION FOR SPARKLING WINES



### **A small appellation with a very long history**

In 1878 Enrico Serafino built his own underground cellars and started his production of Traditional Sparkling Method.

### **Two International grapes that adapt perfectly to Langhe**

Pinot Noir and Chardonnay in hills of moderate fertility and rich in marl, limestone and clay.

### **A mountain viticulture**

Vineyards start from 250 metres a.s.l.

### **A vintage wine**

Alta Langa is always a vintage wine, meaning that the year of harvest is always indicated on the label.

### **A long ageing on lees**

At least 30 Months.



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# Oudeis

**Alta Langa docg Brut**  
Metodo Classico



2018

- The first Alta Langa produced by Enrico Serafino
- 36 months on lees
- 90+ from the most important International and National Press
- selected as Pope Francis' In-Flight Wine featured in Wine Spectator;
- Best Alta Langa selected by Nordic European Liquor Boards
- 85% Pinot Noir, 15% Chardonnay from 6 vineyards, 14 parcels, average altitude 1.312 feet
- Current Vintage 2018
- Dosage: Brut 6g/L without any Cognac and spirits in the dosage

Zero

**Alta Langa docg Pas Dosé**  
Metodo Classico



# Oudeis Rosé

**Alta Langa docg Brut**  
Metodo Classico





# THE TERROIR OF GAVI

From the geological point of view, it is divided into three areas that influence the characteristics of the landscape and the wine:

## THE NORTHERN AREA

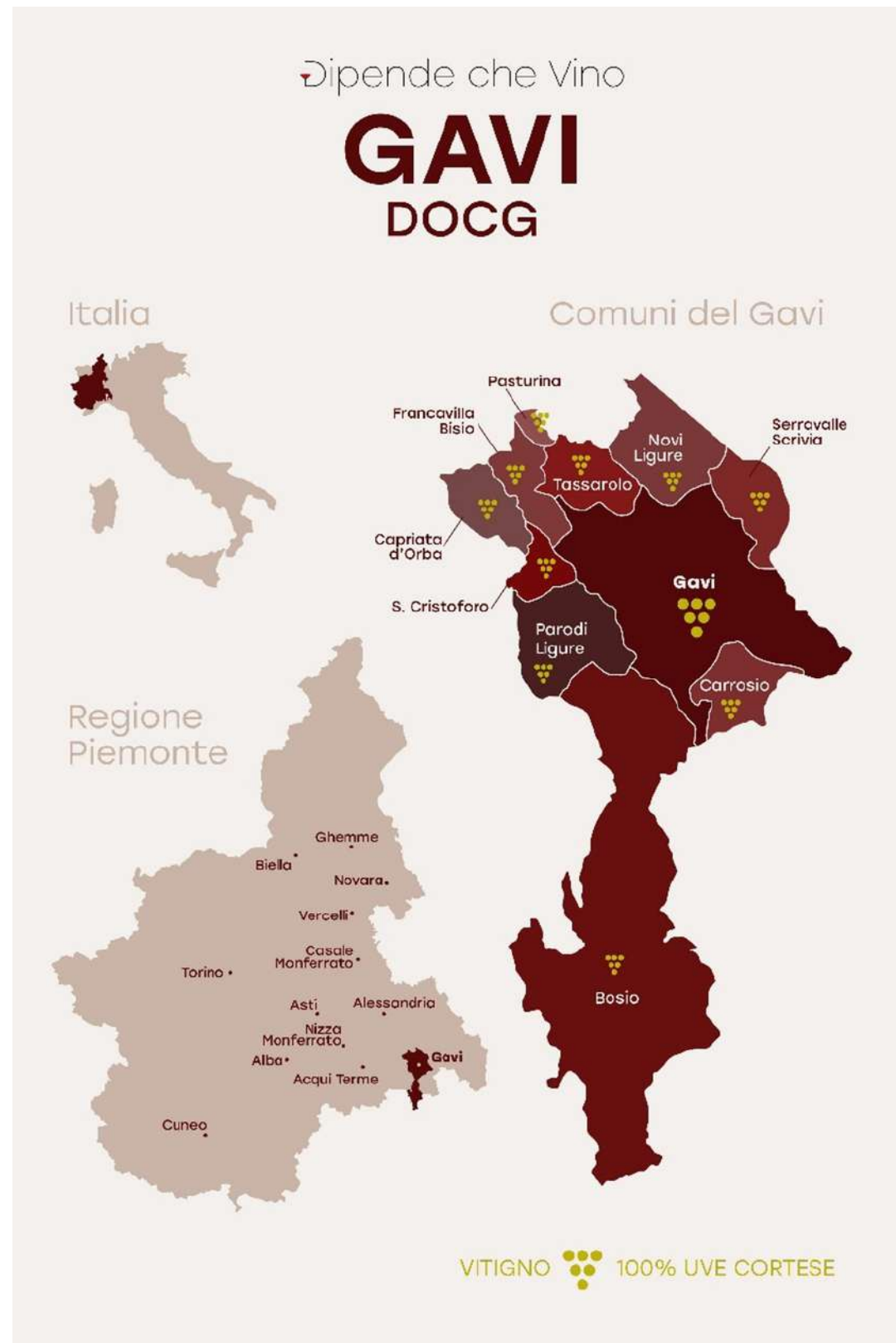
The red soils originated from the ironing out of the gravels mixed with clay of ancient alluvial deposits.

## THE CENTRAL AREA

This area that includes Gavi, has an alternation of marl and sandstone. These are the **white lands of Monterotondo** and the vineyards at the foot of the beautiful forest of Mount Mesma.

## THE SOUTHERN AREA

The southern area that becomes steeper due to the approach of the Apennine mountains elevations, it is composed of clayey marls. Its marine origin is clear due to the presence of many fossils.





# GAVI DEL COMUNE DI GAVI: IL GRANDE BIANCO PIEMONTESE

## GAVI, A UNIQUE WHITE LAND IN PIEDMONT



## A border county inside Piedmont

Gavi is the Southern part of Alto Monferrato that is between Piedmont and Liguria. The land is an impressive 11 municipalities in the Province of Alessandria.

## A unique piedmontese micro climate and frontier land

The Ligurian Sea breeze and the Apennine snow make this particular corner of Piedmont so special. The cold winters and hot, airy summers create white great wines.

## The white land of the gavi

A land divided into three bands, which influence the characteristics of the wine and of the landscape. The central strip is very reputed for its “white soils” well-known for clear-cut character, amazing freshness and minerality as well as complex structure.

## A monovarietal wine

Just 1 Grape: the indigenous Cortese.



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# Grifo del Quartaro

**Gavi docg**  
del Comune di Gavi



**2022**

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**.

# Poggio della Rupe

**Gavi del Comune di Gavi**  
Monterotondo



# Maneo

**Gavi docg**  
del Comune di Gavi





# L'ELEGANZA FATTA BARBERA D'ALBA

## LA ROSSA PROTAGONISTA



This vine produces red grapes and has been cultivated throughout Piedmont for **many centuries**. The area of cultivation corresponds to the **feudal** lands of the **Monferrato** nobility.

Barbera is a very **adaptable** vine, capable of resisting in various types of soil and **micro-climate** and of responding with constantly high yields and a richly-coloured must.

In the past, Barbera was considered too 'rustic' to be fully commercial but with time this opinion has changed: with **careful vinification** some truly **excellent wines** have been produced with this grape, both for immediate consumption and for **medium-term** ageing with good preservation of their original characteristics.

As for Nebbiolo, Barbera brings with it the **typical** features of its area of origin: the **soft** imprint of those calcareous marls that are often called '**le terre bianche**' ('the white earth').





# Pajena

**Barbera d'Alba doc**



**2020**

Thanks to the wide aromas and well-balanced taste Pajena Barbera d'Alba is a straightforward, rich, impressive and amazing wine.

We search to enhance the elegance of this very fruity Barbera.

## THE YUMMY RED WINE

outstanding wine in terms of the richness of its bouquet, body, elegance and balance. Ruby red with purple highlights, In the mouth it displays great structure with sweet tannins, a rich, velvety flavour and hints of spicy notes combining ideally with the typical fruitiness of Barbera

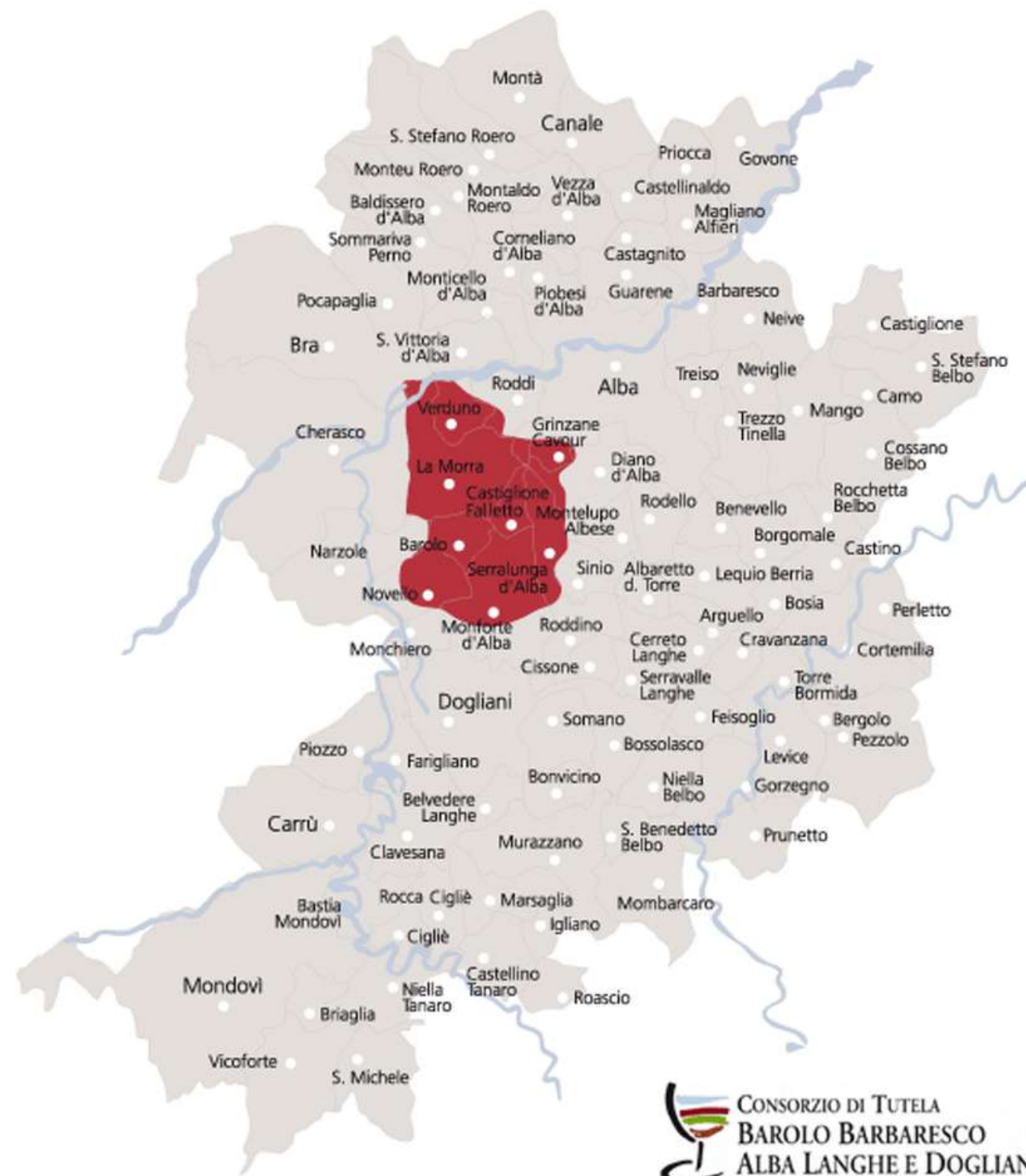


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# BAROLO DOCG



CONSORZIO DI TUTELA  
BAROLO BARBARESCO  
ALBA LANGHE E DOGLIANI

Barolo area includes 11 municipalities. One of them is:

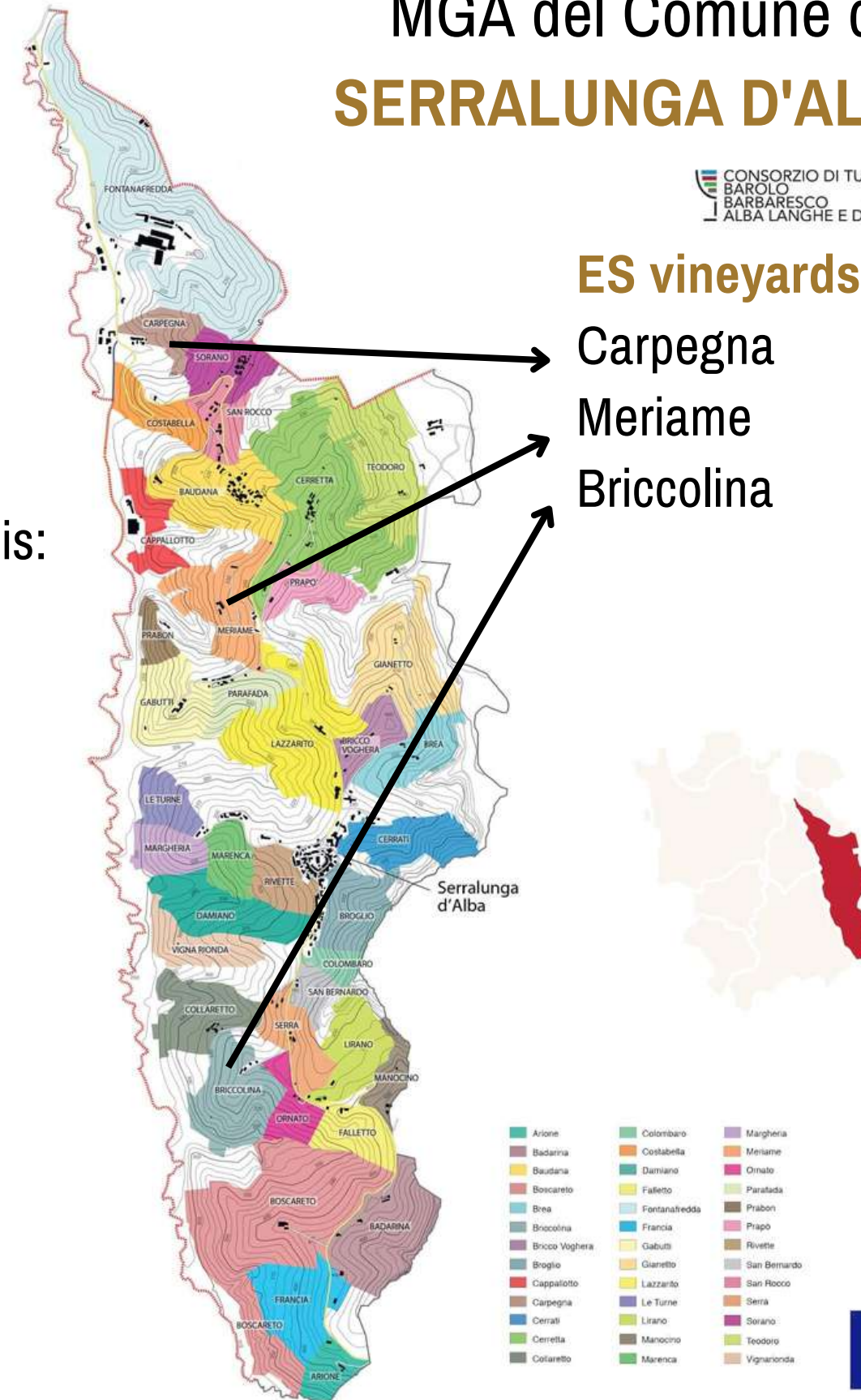
Serralunga d'Alba

## MGA del Comune di SERRALUNGA D'ALBA

CONSORZIO DI TUTELA  
BAROLO BARBARESCO  
ALBA LANGHE E DOGLIANI

ES vineyards in Serralunga d'Alba:

Carpegna  
Meriame  
Briccolina



Arione  
Badarina  
Baudana  
Boscarello  
Brea  
Briccolina  
Brocco Voghera  
Broglio  
Cappaiotto  
Carpegna  
Cerrati  
Cerreto  
Colaretto  
Colombaro  
Costabella  
Damiano  
Falletto  
Fontanafredda  
Francia  
Gaiutti  
Gianetto  
Lazzarito  
Le Turne  
Lirano  
Manocino  
Marenca  
Marghera  
Meriame  
Ornato  
Paratada  
Prabon  
Priapo  
Rivette  
San Bernardo  
San Rocco  
Serra  
Sorano  
Teodoro  
Vignaronda



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# BAROLO: GEOLOGIA NEL BICCHIERE

## Geology PTB- piedmontese tertiary basin

The sedimentary soil of the Langa originates from the Ligurian-Piedmontese Tertiary Basin (PTB) that was created by the collision of the European and African Plates. The sediment that can nowadays be found in alternating layers developed on the seabed between 12 and 5 million years ago, during the Miocene. Over this time, the sea and the basin conditions changed dramatically and these changes are visible in the rock layers and in the various geological formations found in the Langhe. The presence of fish fossils and planktonic microorganisms, visible because of shifting soils, shows the richness of life.



## A complex micro climate and hilly slopes

The various micro-climates created by the hills and valleys of the Langa influenced by the continental climate of the entire area, stimulates particularly fine and aromatic nuances in the wines.

## 11 Villages that make great the wine

The area of production involves 11 villages of Barolo, Serralunga d'Alba, Castiglione Falletto, Novello, Grinzane Cavour, La Morra, Monforte, Verduno, Diano d'Alba, Cherasco e Roddi. The 2 main different geological ages are: Helvetian (Serralunga d'Alba, Castiglione Falletto and Monforte) giving full bodied wines with great longevity; Tortonian (La Morra, Verduno and Barolo) giving wines based on finesse and fruit.

**Minimum ageing**

38 Months , of which 18 in wood.



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# VINEYARDS IN SERRALUNGA D'ALBA

Briccolina vineyard



Briccolina catena vecchia





# Monclivio

Barolo docg



2017

Monclivio is a blend of different vineyards very well known for its powerful **elegance**. Thanks to the **careful** handling from the harvest to the oak refining, the grape **characters** are perfectly included in the wine. Monclivio is the result of the **harmonious** combination between soil, Nebbiolo grape and Enrico Serafino **tradition** since 1878.

## Briccolina

Barolo docg Riserva  
MGA Briccolina



## Carpegna

Barolo docg  
MGA Carpegna



## Meriamè

Barolo docg  
MGA Meriamè



## Serralunga

Barolo docg  
del Comune di Serralunga d'Alba

