



ENRICO SERAFINO

1878

ENRICO SERAFINO "GRIFO DEL QUARTARO" GAVI DEL COMUNE DI GAVI

WINE STORY

Enrico Serafino "Grifo del Quartaro" Gavi del comune di Gavi is a classic example of Piedmont's noble white wine made from the native Cortese grape. Gavi DOCG is the most esteemed source of Cortese wines and the town of Gavi, at its heart, is recognized to produce the finest expressions of the denomination. Thanks to the sloping hills and exposure, as well as marly, white chalky and clay-rich earth, the area creates wines with clear-cut character, freshness, and minerality, as well as complex structure. The grapes for this wine are sourced from a six-hectare vineyard in Monterotondo di Gavi. The name *Grifo del Quartaro* refers to an antique coin used by Genovese Lords (from the city of Genoa that is not far from the village of Gavi), who were the vineyard land-owners of the Gavi area.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Gavi (province of Alessandria)
ELEVATION:	250-300 meters
SOILS:	Marl, clay, and chalk
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	10-25 years
YIELD:	8,600-9,000 kg per hectare
GRAPES:	100% Cortese
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Extended lees contact with batonnage for 3-8 months
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Membrane Filtration
AGING CONTAINER:	Stainless steel tanks
AGING TIME:	
BOTTLE AGING TIME:	2 months
PRODUCTION:	80,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	2.5 g/l	EXTRACT:	19 g/l



PRODUCER PROFILE

Winery Owner(s):
The Krause Family
Winemaker:
Paolo Giacosa
Winery Founded:
1878
Region:
Piedmont