

ENRICO SERAFINO "PICOTENER" LANGHE DOC NEBBIOLO



PRODUCER PROFILE

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

WINE STORY

This unique and rare sub-variety of Nebbiolo was largely forgotten across Piedmont over the last decades. When Enrico Serafino was studying the clonal varieties in their historical vineyards in recent years, they discovered Picotener was planted widely across their vineyards. After trial and study, they determined this forgotten biotype of Nebbiolo called Picotener is capable of expressing unique characteristics and a distinct personality worthy of a singular bottling.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Canale
ELEVATION:	250-300 meters
SOILS:	Marine sediment, limestone, clay and sand
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	10 - 12 years old
YIELD:	8,500 kg per hectare
GRAPES:	100% Nebbiolo
TYPE OF YEAST:	Natural
FERMENTATION:	Destemming and single berry selection
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	No
AGING CONTAINER:	Wood casks from 2500 - 5500 liters
AGING TIME:	12 months in barrel
BOTTLE AGING TIME:	6 months
PRODUCTION:	10,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5.6 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	28.2 g/l