

ENRICO SERAFINO "POGGIO DELLA RUPE" GAVI DOCG DEL COMUNE DI GAVI MONTEROTONDO

WINE STORY

Monterotondo, from the municipality of Gavi in the Roero region of southeast Piedmont, is one of the most prestigious MGA areas within the area. The soils here are characterized by their chalky-sulphurous composition with white marls. These soils, coupled with an ideal microclimate, allow the Cortese grape to reach unique levels of complexity and elegance. *Poggio della Rupe* is the name of the estate where the one hectare of vineyards for this singular wine grow.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Gavi
ELEVATION:	350
SOILS:	Clay, loamy with unique white marls
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable - VIVA Certified
AGE OF VINES:	35 years old
YIELD:	8,500 kg per hectare
GRAPES:	Cortese 100%
TYPE OF YEAST:	Selected
FERMENTATION:	Hand sorting, soft pressing with a portion pressed and left to macerate overnight
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes with tangential flow membrane
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	7 months on lees
BOTTLE AGING TIME:	5 - 6 months
PRODUCTION:	5,500 bottles
VEGAN:	Yes

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	13.5 %	TOTAL ACIDITY:	6.65 g/l
RESIDUAL SUGAR:	2 g/L	EXTRACT:	20.2 g/l