



ENRICO SERAFINO
1878



OUDEIS

Alta Langa docg Brut Metodo Classico Millesimato 2019

WINEMAKER'S NOTE

COLOUR: straw-yellow with golden hues. Delightful sparkling with fine and persistent "perlage".

NOSE: complex, attractive, delicate, yellow flowers, white-fleshed fruit, bread crust and mineral hints.

PALATE: multifaceted, straight, dry, fresh of citrus, both elegant and intense with rich texture and a long mineral aftertaste. Special affinity nose-palate.

FOOD PAIRING

Excellent as an aperitif, recommended with fish and shell-fish dishes and also all through the meal.

CHARACTER

Light ○ ○ ○ ○ ● ○ Full bodied
No oak ● ○ ○ ○ ○ ○ Oak
Sugar 6 g/L Brut

Serving temperature
4 -6 °

Wine maker
Paolo Giacosa

Growing area
Mango, Trezzo Tinella, Loazzolo, San
Giorgio S., Vesime, Bubbio

Grapes
85% Pinot Nero, 15% Chardonnay

Harvest
100% by hand

On lees
36 months

Alcohol
12,5%



WINE MAKING

Grape bunches are hand-sorted on a vibrating table and softly pressed in a nitrogen inert environment with yield in free-run must of 55%. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

FOAM FORMATION

Is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 36 months. The liqueur d'expédition added after disgorgement is made following our secret recipe including reserve wines and sugar (6 g/L). We proudly avoid any spirits in our dosage.

Cellaring
4 -6 years

Exposure
E, SE, W, NW

Vines age
15-25 years

Soil
Clay-limestone

Altitude
300-550 M/slm

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

THE DIFFERENCE IS

Oudeis derives from the Greek "Odysseus" and means no one. In fact, no one is at the origin of the wine complexity; only the terroir has this ability. Enrico Serafino recalls it in this name. This wine is the result of Alta Langa's terroir complexity and long-lasting fermentation, meanwhile, remaining easily approachable and very enjoyable. Oudeis Brut: Alta Langa as pure emotion.