

2015



ENRICO SERAFINO

1878

ALTA LANGA

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MILLESIMATO

OUDEIS BRUT

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
METODO CLASSICO

VINTAGE:	2015	WINEMAKER:	Paolo Giacosa		
GRAPES:	85% Pinot Noir 15% Chardonnay	ON LEES:	36 months (1st disgorgement)		
		DISGORGEMENT:	4 disgorgements per vintage		
GROWING AREA:	Mango, Trezzo Tinella, Loazzolo, San Giorgio S., Vesime, Bubbio	CHARACTER:	Light No Oak Sugar	○○○○●○ ●○○○○○ 6 g/L	Full Bodied Oak Brut
ALCOHOL:	12,50 % by volume	FOOD SUGGESTION:	Excellent as an aperitif, recommended with fish and shell-fish dishes and also all through the meal.		

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.

SERVING TEMPERATURE: 4 - 6 °C.

CELLARING: 4 - 6 years.

VINEYARD INFORMATION

EXPOSURE:	E, SE, W, NW	SOIL:	clay-limestone
VINES AGE:	15-25 years	ALTITUDE:	300-550 m/ asl
HARVESTS:	100% hand-harvested		
TRAINING SYSTEM:	Guyot		
FARMING PRACTICES:	Sustainable Viticulture		

WINEMAKING INFORMATION

FERMENTATION PROCESS: Grape bunches are **hand-sorted** on a vibrant 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.

SPARKLING METHOD: The **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.

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**.

That is why OUDEIS BRUT is both an **exciting** and **appealing** Metodo Classico.



VINTAGE 2015

2015 delivered a favourable climate during the entire season, from blossoming to harvest. The summer was warm and dry with few raining days offering us very healthy grapes. Alta Langa harvest happens a little bit earlier than the regular time (about 7 days) and the grapes were perfectly well balanced in structure, sugar and acidity. According to that, the wines are elegant and straight, really expressing the terroir.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013

