



2017

ENRICO SERAFINO

1878

ALTA LANGA

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MILLESIMATO

OUDEIS BRUT

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
METODO CLASSICO

VINTAGE:	2017	WINEMAKER:	Paolo Giacosa
GRAPES:	85% Pinot Noir 15% Chardonnay	ON LEES:	36 months (1st disgorgement)
GROWING AREA:	Mango, Trezzo Tinella, Loazzolo, San Giorgio S., Vesime, Bubbio	DISGORGEMENT:	4 disgorgements per vintage
ALCOHOL:	12,50 % by volume	CHARACTER:	Light No Oak Sugar ○○○○●○ ●○○○○○ 6 g/L
		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**.

OUDEIS BRUT: Alta Langa as pure **emotion**.



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



VINTAGE 2017

The 2017 vintage growing year will be remembered for its April frost damage and very hot and dry climate. This is why the conditions were perfect in terms of plant protection. In September, temperatures dropped appreciably with considerable differences between day and night temperatures. This situation helped especially the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle. 2017 can certainly be remembered as one of the earliest years with healthy and complex grapes.