

2018



ENRICO SERAFINO

1878

ALTA LANGA

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MILLESIMATO

## OUDEIS BRUT

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
METODO CLASSICO

VINTAGE:	2018	WINEMAKER:	Paolo Giacosa		
GRAPES:	85% Pinot Noir 15% Chardonnay	ON LEES:	36 months (1rst disgorgement)		
		DISGORGEMENT:	4 disgorgements per vintage		
GROWING AREA:	Mango, Trezzo Tinella, Loazzolo, San Giorgio S., Vesime, Bubbio	CHARACTER:	Light	○○○○●○	Full Bodied
			No Oak	●○○○○○	Oak
			Sugar	6 g/L	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.		



CONSORZIO  
TUTELA VINI DELLA  
LANGHE ROERO



## 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**.

## VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varieties in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.