



ENRICO SERAFINO
1878



OUDEIS ROSÉ DE SAIGNÉE

Alta Langa docg Brut
Metodo Classico Millesimato 2019

WINEMAKER'S NOTE

COLOUR: brilliant rosé with onion skin hues. Delightful sparkling with fine and persistent "perlage".

NOSE: wide, elegant with hints of strawberry, currant, wildflowers, cotton candy and bread crust.

PALATE: fruity, multifaceted, dry, complex and elegant, perfect in balance and affinity nose-palate.

A long and pleasant mineral aftertaste completes the character of this wine.

FOOD PAIRING

Excellent as an aperitif, with fish and shell-fish dishes. Perfect with ham.

CHARACTER

Light ○ ○ ○ ● ○ ○ Full bodied
No oak ● ○ ○ ○ ○ ○ Oak
Sugar 7 g/L Brut

Serving temperature
6 -8 °

Wine maker
Paolo Giacosa

Growing area
Trezzo Tinella, Loazzolo, Vesime, Bubbio

Grapes
100% Pinot Nero

Harvest
100% by hand

On lees
36 months

Alcohol
12,5%



WINE MAKING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow. After destemming and crushing, the must is leaved for 2-4 hours in an inert nitrogen environment. Following the short maceration aimed to the color extraction (saignée), the soft pressing happens. 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 (7 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 and Enrico Serafino recalls it in this name. This wine is the result of Alta Langa's terroir complexity and long-lasting fermentation, meanwhile, the short maceration gives an interesting rosé colour inviting to look at. OUDEIS Rosè de Seignée is very appealing and enjoyable already at the first sight.