



2017

ENRICO SERAFINO

1878

ALTA LANGA
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MILLESIMATO

OUDEIS ROSÉ DE SAIGNÉE

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
METODO CLASSICO

VINTAGE:	2017	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Pinot Noir	ON LEES:	36 months (1st disgorgement)
GROWING AREA:	Trezzo Tinella, Loazzolo, Vesime, Bubbio	DISGORGEMENT:	4 disgorgements per vintage
ALCOHOL:	12,50 % by volume	CHARACTER:	Light No Oak Sugar
			Full Bodied Oak Brut
		FOOD SUGGESTION:	Excellent as an aperitif, with fish and shell-fish dishes. Perfect with ham.



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.

SERVING TEMPERATURE: 6 - 8 °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 **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**.

PARKLING 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 (**7 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 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 ROSÉ DE SAIGNÉE** is very **appealing** and **enjoyable** already at the first sight.



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