

OUDEIS ROSÉ DE SAIGNÉE

Alta Langa docg Brut Metodo Classico Millesimato 2021

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 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

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.