



2015

ENRICO SERAFINO

1878

ALTA LANGA

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MILLESIMATO

## PROPÀGO EXTRA BRUT

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
METODO CLASSICO

|               |                                |                  |  |
|---------------|--------------------------------|------------------|--|
| VINTAGE:      | 2015                           | WINEMAKER:       | Paolo Giacosa  |
| GRAPES:       | 100% Chardonnay                | ON LEES:         | 36 months (1st disgorgement)   |
|               |                                | DISGORGEMENT:    | 4 disgorgements per vintage  |
| GROWING AREA: | Sessame, Mango, Trezzo Tinella | CHARACTER:       | Light<br>No Oak<br>Sugar   |
|               |                                |                  | ○○○○●○<br>●○○○○○<br>3 g/L  |
| ALCOHOL:      | 12,50 % by volume              | FOOD SUGGESTION: | Full Bodied<br>Oak<br>Extra Brut<br>It is the aperitif sparkling wine by excellence. Also, enjoyable all through the meal. |



## WINEMAKER'S NOTE

**COLOUR:** Straw-yellow with golden hues. Delightful sparkling with fine and persistent "perlage".

**NOSE:** Wide, complex, attractive, delicate, linden flowers, citrus fruit, honey and mineral hints.

**PALATE:** Multifaceted, wide, straight, dry, fresh of citrus, both elegant and intense with rich crispy texture and a long mineral aftertaste. Special affinity nose-palate.

**SERVING TEMPERATURE:** 4 - 6 °C.

**CELLARING:** 4 - 6 years.

## VINEYARD INFORMATION

|                    |                         |           |                |
|--------------------|-------------------------|-----------|----------------|
| EXPOSURE:          | W, NW                   | SOIL:     | clay-limestone |
| VINES AGE:         | 10-25 years             | ALTITUDE: | 400-450 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 **45%**. 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 (3 g/L). We proudly **avoid** any **spirits** in our dosage.

## THE DIFFERENCE IS...

Enrico Serafino's **Alta Langa** are **Pinot Noir driven** and this one is the **first 100% Chardonnay**. We choose the name PROPAGO, the **Latin** word for **bud of plants**, to mark the **difference**.

PROPAGO is an **unexpected** Chardonnay adding to the **typical width** a **crispy texture** that comes from an **unusual vineyard altitude**.



CONSORZIO TUTELA VINI DELLA ROERO  
CAMPAGNA FINANZIATA AI SENSI DELL'ART. 108, COMMA 1°  
CAMPAGNA FINANZIATA ACCORDO ALLA LEGGE N. 130/2013



## VINTAGE 2015

2015 delivered a favourable climate during the entire season, from blossoming to harvest. The summer was warm and dry with few raining days offering us very healthy grapes. Alta Langa harvest happens a little bit earlier than the regular time (about 7 days) and the grapes were perfectly well balanced in structure, sugar and acidity. According to that, the wines are elegant and straight, really expressing the terroir.