



2017

ENRICO SERAFINO

1878

ALTA LANGA

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MILLESIMATO

PROPÀGO EXTRA BRUT

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
METODO CLASSICO

VINTAGE:	2017	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Chardonnay	ON LEES:	36 months (1st disgorgement)
GROWING AREA:	Sessame, Mango, Trezzo Tinella	DISGORGEMENT:	4 disgorgements per vintage
		CHARACTER:	Light No Oak Sugar
ALCOHOL:	12,50 % by volume	FOOD SUGGESTION:	It is the aperitif sparkling wine by excellence. Also, enjoyable all through the meal.

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3 g/L

Full Bodied

Oak

Extra Brut



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 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'expedition 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 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**.

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.