



ENRICO SERAFINO  
1878



# PROPAGO

## Alta Langa docg Extra Brut Metodo Classico Millesimato 2018

### 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.

### FOOD PAIRING

It is the aperitif sparkling wine by excellence. Also, enjoyable all through the meal.

### CHARACTER

Light      Full bodied  
 No oak      Oak  
 Sugar 3 g/L Extra Brut

Serving temperature  
4 -6 °

Wine maker  
Paolo Giacosa

Growing area  
Sessame, Mango, Trezzo Tinella

Grapes  
100% Chardonnay

Harvest  
100% by hand

On lees  
36 months

Alcohol  
12,5%



### WINE MAKING

Grape bunches are hand-sorted on a vibrating 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.

### 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.

Cellaring  
4 -6 years

Exposure  
O, NO

Vines age  
10-25 years

Soil  
Clay-limestone

Altitude  
400-450 M/slm

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varietals in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.

### 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 with a crispy texture that comes from an unusual vineyard altitude.