

2018



ENRICO SERAFINO

1878

ALTA LANGA

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MILLESIMATO

## PROPÀGO EXTRA BRUT

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
METODO CLASSICO

VINTAGE:	2018	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Chardonnay	ON LEES:	36 months (1rst disgorgement)		
		DISGORGEMENT:	4 disgorgements per vintage		
GROWING AREA:	Sessame, Mango, Trezzo Tinella	CHARACTER:	Light No Oak Sugar	○○○○●○ ●○○○○○ 3 g/L	Full Bodied Oak Extra Brut
ALCOHOL:	12,50 % by volume	FOOD SUGGESTION:	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 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 **PROPÀGO**, the Latin word for **bud of plants**, to **mark the difference**.

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

## 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 varieties 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.



CAMPAGNA FINANZIATA AI SENSI DELL'ART. 136/2013  
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013

