

# PROPAGO

## Alta Langa docg Extra Brut Metodo Classico Millesimato 2020

### 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  
W, NW

Vines age  
10-25 years

Soil  
Clay-limestone

Altitude  
400-450 M/slm

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

### 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.