



2016

ENRICO SERAFINO

1878

ALTA LANGA
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MILLESIMATO

OUDEIS ROSÉ DE SAIGNÉE

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
METODO CLASSICO

VINTAGE:	2016	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Pinot Noir	ON LEES:	36 months (1st disgorgement)
GROWING AREA:	Trezzo Tinella, Loazzolo, Vesime, Bubbio	DISGORGEMENT:	4 disgorgements per vintage
		CHARACTER:	Light No Oak Sugar
ALCOHOL:	12,50 % by volume	FOOD SUGGESTION:	Excellent as an aperitif, with fish and shell-fish dishes. Perfect with ham.

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7 g/L

Full Bodied

Oak

Brut



WINEMAKER'S NOTE

COLOUR: Brilliant rosé with onion skin hues. Delightful sparkling with fine and persistent "perlage".**NOSE:** Wide, elegant with hints of strawberry, currant, wildflowers, cotton candy and bread crust.**PALATE:** Fruity, multifaceted, dry, complex and elegant, perfect in balance and affinity nose-palate. A long and pleasant mineral aftertaste completes the character of this wine.**SERVING TEMPERATURE:** 6 - 8 °C**CELLARING:** 4 - 6 years

VINEYARD INFORMATION

EXPOSURE:	E, SE, W, NW	SOIL:	clay-limestone
VINES AGE:	15-25 years	ALTITUDE:	300-550 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 **chilled** with carbonic snow. After **destemming** and **crushing**, the must is **leaved** for **2-4 hours** in an **inert** nitrogen environment. Following the short **maceration** aimed to the **color extraction** (saignée), the soft pressing happens. 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**.

PARKLING 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 (**7 g/L**). We proudly **avoid any spirits** in our dosage.

THE DIFFERENCE IS...

OUDEIS derives from the Greek "**Odysseus**" and means **no one**. In fact, no one is at the **origin** of the wine **complexity**; only the **terroir** has this ability and Enrico Serafino recalls it in this **name**.

This wine is the result of **Alta Langa's** terroir **complexity** and **long-lasting fermentation**, meanwhile, the **short maceration** gives an interesting **rosé colour** inviting to look at. **OUDEIS ROSÉ DE SAIGNÉE** is very **appealing** and **enjoyable** at the first sight.



CONSORZIO TUTELA VINI D'ALTA LANGA
CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013



Vintage 2016

2016 was certainly one of the longest-lasting vegetative cycle in recent years. February and March were marked by low temperatures and a plenty of rain that led to a delay in the phenological phases of about 10 days made up for during the months of August and moreover in September. Full ripening was achieved in all cases and wines show excellent balance, big bouquets and great structure. The good quantity allows 2016 to be remembered as an outstanding vintage.