



2016

ENRICO SERAFINO

1878

ALTA LANGA  
ENRICO SERAFINO

MILLESIMATO

## PROPÀGO EXTRA BRUT

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
METODO CLASSICO

VINTAGE:	2016	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 ○○○○●○ ●○○○○○ 3 g/L
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 one 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 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.