



2015

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:	2015	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Pinot Noir	ON LEES:	36 months (1st disgorgement)		
		DISGORGEMENT:	4 disgorgements per vintage		
GROWING AREA:	Trezzo Tinella, Loazzolo, Vesime, Bubbio	CHARACTER:	Light No Oak Sugar	○○●○○ ●○○○○ 7 g/L	Full Bodied Oak Brut
ALCOHOL:	12,50 % by volume	FOOD SUGGESTION:	Excellent as an aperitif, with fish and shell-fish dishes. Perfect with ham.		

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. Then happen the bleeding and soft pressing. 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. It is very **appealing** and **enjoyable** at the first sight with a **multifaceted** and **complex fruity taste**.



Vintage 2015

2015 delivered a favourable climate during the entire season, from blossoming to harvest. The summer was warm and dry with few raining days offering us very healthy grapes. Alta Langa harvest happens a little bit earlier than the regular time (about 7 days) and the grapes were perfectly well balanced in structure, sugar and acidity. According to that, the wines are elegant and straight, really expressing the terroir.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013
CAMPAGN FINANCED ACCORDING TO EU REGULATION N. 1306/2013

