



2015

ENRICO SERAFINO

1878

ALTA LANGA

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MILLESIMATO

PROPÀGO EXTRA BRUT

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
METODO CLASSICO

VINTAGE:	2015	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.		



CONSORZIO TUTELA VINI DELLA VALLE D'AOSTA
CAMPAGNA FINANZIATA AI SENSI DELL'ART. 13, COMMA 1, LETT. A, DELLA LEGGE N. 109/2013
CAMPAGNA FINANZIATA ACCORDO ALLA LEGGE N. 109/2013



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 **softly** 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'expédition 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**.

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.