



ENRICO SERAFINO  
1878



# PARCELLAIRE

## Alta Langa docg Extra Brut Metodo Classico Millesimato 2019

### WINEMAKER'S NOTE

**COLOUR:** light straw yellow with golden hues. Delightful sparkling with fine and persistent "perlage".  
**NOSE:** complex, attractive, pleasantly crisp, with floral hints, white fruit, bread crust and mineral scents.  
**PALATE:** complex, vertical with fruity scents, vibrating and elegant, full bodied and a long mineral aftertaste. Scratchy touch typical of the Alta Langa hills enhanced by the parcel assemblage.

### FOOD PAIRING

Excellent as an aperitif. Very pleasant all through the meal.

### CHARACTER

Light ○ ○ ○ ○ ● ○ Full bodied  
 No oak ● ○ ○ ○ ○ ○ Oak  
 Sugar 4,5 g/L Extra Brut

Serving temperature  
4 -6 °

Wine maker  
Paolo Giacosa

Growing area

We select parcels from different municipalities

Grapes  
95% Pinot Nero, 5% Chardonnay

Harvest  
100% by hand

On lees  
36 months

Alcohol  
12,5%



### WINE MAKING

Grape bunches are hand-sorted on a sorting vibrating table and pressed in a nitrogen inert environment with yield in freerun must of 55%. 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 for 6 months on lees with bâtonnage.

### FOAM FORMATION

Is carried out accordingly to the traditional method of fermentation in the bottle, with a long time stored on lees until the wine has reached a complete ageing. The liqueur d'expédition added after the disgorgement is prepared accordingly to our secret recipe that includes reserve wines and sugar (4,5 g/L). We proudly avoid any spirits in the final dosage.

Cellaring  
6 -7 years

Exposure  
W, NW

Vines age  
15-25 years

Soil  
Clay-limestone

Altitude  
400-450 M/slm

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

### THE DIFFERENCE IS

Enrico Serafino applies the parcellaire vinification since the creation of the docg Alta Langa. Parcellaire is obtained by the selection of some parcels that best represent the typical scratchy character of the appellation. The dosage intentionally reduced in sugar, with the absence of spirits in the liqueur, eliminates any interfering between the wine and its original terroir.