



2017

ENRICO SERAFINO

1878

ALTA LANGA

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MILLESIMATO

PARCELLAIRE EXTRA BRUT

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
METODO CLASSICO

VINTAGE:	2017	WINEMAKER:	Paolo Giacosa		
GRAPES:	95% Pinot Noir 5% Chardonnay	ON LEES:	42 months (average)		
GROWING AREA:	selection of parcels from different villages	DISGORGEMENT:	2 disgorgements per vintage		
		CHARACTER:	Young No Oak Dosage	○○○○●○ ●○○○○○ 4,5 g/L	Aged Oak Extra Brut
ALCOHOL:	12,50 %	FOOD SUGGESTION:	Excellent as an aperitif. Very pleasant all through the meal.		



WINEMAKER'S NOTES

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, vibrant and elegant, full bodied and a long mineral aftertaste. Scratchy touch typical of the Alta Langa hills enhanced by the parcel assemblage.

SERVING TEMPERATURE: 4 - 6 °C

CELLARING: 6 - 7 years

VINEYARD INFORMATION

EXPOSURE:	W, NW	SOIL:	clay-limestone
VINES AGE:	15-25 year	ALTITUDE:	400-450 m/ asl
HARVEST:	100% hand-harvested		
TRAINING SYSTEM:	Guyot		
FARMING PRACTICES:	Sustainable Viticulture		

WINEMAKING INFORMATION

FERMENTATION PROCESS: Grape bunches are **hand-sorted** on a **sorting vibrant table** and **pressed** in a nitrogen **inert** environment with yield in free-run 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**.

SPARKLING METHOD: The **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.

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.

CAMPAGNA FINANZIATA AL SENSO DEL REG. UE N. 1306/2013
CAMPAGNA FINANZIATA ACCORDO TO EUROPEAN UNION N. 1306/2013

VINTAGE 2017

The 2017 vintage growing year will be remembered for its April frost damage and very hot and dry climate. This is why the conditions were perfect in terms of plant protection. In September, temperatures dropped appreciably with considerable differences between day and night temperatures. This situation helped especially the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle. 2017 can certainly be remembered as one of the earliest years with healthy and complex grapes.