



ENRICO SERAFINO
1878



PARCELLAIRE

Alta Langa docg Extra Brut

Metodo Classico Millesimato 2018

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
Selezioniamo parcelle da diversi comuni

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
O, NO

Vines age
15-25 years

Soil
Clay-limestone

Altitude
400-450 M/slm

Training system
Guyot

Farming practices
Sustainable



VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varieties in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.

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.