



ENRICO SERAFINO
1878



M+M 18 PERPETUELLE SBAGLIATO®

Alta Langa docg Extra Brut
Metodo Classico Millesimato 2018

WINEMAKER'S NOTE

COLOUR: light straw yellow, with incipient golden notes. Fine and persistent perlage.

NOSE: wide, varied, with a significant aromatic depth where the notes resulting from yeast autolysis blend with toasted hazelnut, yellow flowers, and white-fleshed fruit. It impresses with its olfactory progression.

PALATE: inviting, juicy, and concentrated, yet simultaneously elegant and caressing. Significant acidity balanced by a fleshy and persistent structure, leading to a long, saline finish.

FOOD PAIRING

Excellent as an aperitif, suggested with shellfish and beautiful people.

CHARACTER

Light Full bodied
No oak Oak
Sugar 0,8 g/L Extra Brut

Serving temperature
4 -6 °

Wine maker
Paolo Giacosa

Growing area
Mango, Trezzo Tinella, Loazzolo, Bubbio

Grapes
100% Pinot Nero

Harvest
100% by hand

On lees
30 months

Alcohol
12,5%



WINE MAKING

Grape bunches are hand-sorted on a vibrating table and softly pressed in a nitrogen inert environment.

PERPETUELLE SBAGLIATO®METHOD

The vins clairs and the liqueur d'expedition are made of:
- 85% of the 2018 vintage aged for 30 months on the noble lees in steel vats, until the disgorgement in 2021.
- 15% from vintages ranging from 2015 to 2020, also aged in steel vats.

The method is inspired by the "Perpetuelle" but is modified to conform to the Alta Langa regulations. Hence the adjective "Sbagliato".

FOAM FORMATION

It is carried out according to the traditional method of bottle fermentation, with aging on the lees for at least 30 months. The dosage, added after disgorgement, is prepared according to our exclusive recipe without the use of spirits.

Cellaring
10 -12 years

Exposure
E, SE, W, NW

Vines age
20-25 years

Soil
Clay-limestone

Altitude
450-550 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

M+M Perpetuelle Sbagliato® owes its complexity to both the extended pre-disgorgement ageing and the presence of a multi-vintage fraction in which older wines "educate" the younger ones. The richness and substance of the base wine are evident from the very first tasting, thanks to the exclusive method that brings them to light and fully enhances them.