



## ENRICO SERAFINO

1878

Alta Langa has only recently received international recognition; it's only so long before more sparkling wine drinkers begin to look for the wines. The DOCG was created in 2011, located in the south of Piedmont. There are several differences between Alta Langa and the aforementioned wines (Franciacorta and Trentodoc), the first being the allowance of only Chardonnay and Pinot Noir. However, beyond that, all Alta Langa must be a vintage-dated wine and have spent at least 30 months aging on the lees. The growing area begins in the southern hills of Asti, and vineyards must be planted on hillsides, starting at 250 meters in elevation. The soils here are primarily calcareous clay marls. This is still an incredibly young growing region and needs a true champion. However, many Piedmont producers are happy to create their sparkling wines under the lesser Vino Spumante category to avoid the blending restrictions of the DOCG. Only time will tell.



**Enrico Serafino "Oudeis" Alta Langa DOCG Brut 2018** - Distinctly savory and spicy in the glass, the 2018 Brut Oudeis wafts up with notes of crushed stone, dusty sage, ground ginger and citrus zest. It's elegant and round on the palate, with saline minerals and brisk acidity enlivening the tart orchard fruits. This finishes with a balanced inner sweetness, and sour lemon hints add a lovely contrast. The 2018 Oudeis is a big step up from the 2017 tasted last year. It's a blend of 80% Pinot Noir and 20% Chardonnay. **92 points**



**Enrico Serafino "Oudeis" Alta Langa DOCG Brut Rosé 2018** - The 2018 Brut Rosé Oudeis is delicate and understated in the glass; rose, chalk dust and wild strawberry nuances form its bouquet. This is round and pliant on the palate with a salty flourish of mineral-tinged bubbles giving way to tart orchard fruits and sour citrus hints. The Oudeis Brut Rosé puckers the cheeks as a pretty inner sweetness lingers and ginger notes slowly fade. **91 points**



**Enrico Serafino "Zero" Alta Langa DOCG Brut 2016** - Airy and crisply refreshing, the 2016 Zero wafts up with a bouquet of sweet smoke and pretty pear and sour melon nuances. It's elegant and soothing on the palate, with a burst of minerality up front that slowly gives way to green apple contrasting with candied ginger. Residual acids cleanse the senses while forcing them to water as this finishes long and nearly salty in character. The Zero does an excellent job of impressing with its savory character while urging the taster back to the glass for more. Well done. **93 points**