

## ENRICO SERAFINO "OUDEIS" ALTA LANGA DOCG BRUT



### PRODUCER PROFILE

Winery Owner(s):  
The Krause Family  
Winemaker:  
Paolo Giacosa  
Winery Founded:  
1878  
Region:  
Piedmont

### WINE STORY

Enrico Serafino is a specialist in classic-method sparkling wine, having produced this style of wine since the foundation of the winery in 1878. The "Oudeis" Alta Langa Brut is the pinnacle of this long experience, made primarily from Pinot Noir for flavor and body, with 15% Chardonnay for elegance and added complexity. This is an exemplary vintage sparkling wine, showing a great depth of flavor and aromas from at least 3 years of bottle aging in contact with yeast cells. The name *Oudeis* comes from the Greek "Odysseus" and means no one. By giving the Alta Langa Brut this name, the winery acknowledges that no one is at the origin of the wine complexity; only terroir has this ability.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Six communes within the Alta Langa area (SE of Alba)
<b>ELEVATION:</b>	300-550 meters
<b>SOILS:</b>	Limestone and clay
<b>TRAINING SYSTEM:</b>	Guyot
<b>FARMING PRACTICES:</b>	Sustainable
<b>AGE OF VINES:</b>	15-25 years
<b>YIELD:</b>	9,000 kg per hectare
<b>GRAPES:</b>	85% Pinot Noir, 15% Chardonnay
<b>TYPE OF YEAST:</b>	Selected
<b>FERMENTATION:</b>	Whole-cluster pressing, yielding 55% free-run juice
<b>SECOND FERMENTATION:</b>	Classic method in the bottle
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Filtered
<b>AGING CONTAINER:</b>	Bottles
<b>AGING TIME:</b>	At least 36 months on the lees before disgorgement
<b>BOTTLE AGING TIME:</b>	Minimum 2 months
<b>PRODUCTION:</b>	100,000 bottles annually
<b>VEGAN:</b>	Yes

### TECHNICAL DATA

<b>ALCOHOL:</b>	12.5%	<b>TOTAL ACIDITY:</b>	7.5 g/l
<b>RESIDUAL SUGAR:</b>	6 g/l	<b>EXTRACT:</b>	25 g/l