



ENRICO SERAFINO

1878

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 20% Chardonnay for elegance and added complexity. This is an exemplary vintage sparkling wine, showing a great depth of flavor and aromas from at least 3½ 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

VINEYARD LOCATION:	8 communes within the Alta Langa area (SE of Alba)
ELEVATION:	300-550 meters
SOILS:	Limestone and clay
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	15-25 years
YIELD:	9,000 kg per hectare
GRAPES:	80% Pinot Noir, 20% Chardonnay
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Extended lees contact with batonnage for 6-7 months before second fermentation
SECOND FERMENTATION:	Classic method in the bottle
MALOLACTIC FERMENTATION:	No
FILTRATION:	Unfiltered
AGING CONTAINER:	Bottles
AGING TIME:	At least 42 months on the lees before disgorgement
BOTTLE AGING TIME:	Minimum 2 months
PRODUCTION:	80,000 bottles annually
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	7.5 g/l
RESIDUAL SUGAR:	7 g/l	EXTRACT:	25 g/l