

ENRICO SERAFINO "OUDEIS" ROSÉ DE SAIGNÉE ALTA LANGA DOCG BRUT



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 Alta Langa Brut Rosé is a variant on the standard theme, using 100% Pinot Nero (Pinot Noir) and picking up a pleasing rosé color and some red-fruit aromas from a short maceration on the skins before the initial fermentation. It is then finished with at least 36 months of bottle aging in contact with yeast cells.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Bubbio, Loazzolo, Trezzo Tinella, and Vesime in the Alta Langa area southeast 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:	100% Pinot Noir
TYPE OF YEAST:	Selected
FERMENTATION:	Soft crushing, followed by cold maceration with the skins for 4-6 hours, separation of the liquid from the skins, and fermentation without the skins (saignée method)
SECOND FERMENTATION:	Classic method in the bottle
MALOLACTIC FERMENTATION:	No
FILTRATION:	Filtered
AGING CONTAINER:	Bottles
AGING TIME:	At least 36 months on the lees before disgorgement
BOTTLE AGING TIME:	Minimum 2 months
PRODUCTION:	13,000 bottles per year
VEGAN:	Yes

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	7.8 g/l
RESIDUAL SUGAR:	7.0%	EXTRACT:	25 g/l