



## OUDEIS Alta Langa DOCG Rosé 2021

Enrico Serafino

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| <b>Type</b>                | Sparkling wine   |
| <b>Origin</b>              | Italy, Piemonte  |
| <b>Producer</b>            | Enrico Serafino Piemonte   |
| <b>Expansion</b>           | Short cold maceration (Saignée) of the Pinot Noir grapes, first fermentation in stainless steel tanks, and at least 36 months of bottle aging on the fine lees |
| <b>Contents</b>            | 75 cl  |
| <b>Vintage</b>             | 2021   |
| <b>Enjoyment phase</b>     | up to 7 years  |
| <b>Serving temperature</b> | 8 - 10°C   |
| <b>Alcohol content</b>     | 12.5 %   |
| <b>Grape varieties</b>     | Pinot Nero / Pinot Noir / Blauburgunder  |
| <b>Article no</b>          | 10208721   |

### Comments

Oudeis Rosé de Saignée owes its fascinating name to Greek mythology, derived from Odysseus and meaning nobody. The historic Piedmontese winery Enrico Serafino uses this philosophical moniker to emphasize that no human being is at the origin of the wine's aromatic complexity, as only the exceptional terroir of the Alta Langa DOCG possess this natural capability. The Pinot Noir vines thrive on demanding clay-limestone soils across the high-altitude hillsides of Trezzo Tinella, Loazzolo, Vesime, and Bubbio in the Piedmont region. Utilizing the authentic saignée method of short maceration, this process yields the inviting pink hue and historical structural depth that establishes Oudeis Rosé de Saignée as a true benchmark of artisan sparkling winemaking.

### Pairing

Oudeis Rosé de Saignée acts as an outstanding gastronomic partner due to its vibrant acidity and sophisticated sparkling texture, which effortlessly cuts through rich culinary flavors. This Piedmontese sparkling wine pairs wonderfully with prestigious Italian charcuterie such as authentic Prosciutto di Parma or premium Mortadella di Bologna, where the effervescence cleanses the palate beautifully. It is equally successful alongside refined seafood dishes, grilled shellfish, or Mediterranean fish specialities. For an authentic Italian culinary experience, enjoy the Oudeis Rosé de Saignée with aged Parmigiano Reggiano, allowing the savory crystals of the cheese to enhance the delicate red berry notes of the vintage.

## Tasting notes

Oudeis Rosé de Saignée displays a brilliant rosé color with elegant onion skin hues in the glass, accompanied by a remarkably fine and persistent perlage. On the nose, this high-end Metodo Classico sparkling wine from the Alta Langa DOCG appellation unfolds a wide and elegant bouquet defined by hints of wild strawberry, red currant, wildflowers, cotton candy, and fresh bread crust. The palate experiences an intensely dry, multifaceted, and complex character that maintains a perfect balance between fruity accessibility and crisp mineral freshness. The long, distinct finish highlights the pure Pinot Noir character and stylistic consistency of this exquisite Oudeis Rosé de Saignée.