



# ENRICO SERAFINO

1878

ALTA LANGA  
ENRICO SERAFINO

## ZERO 140 dedicated to Planet Mars

### ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
METODO CLASSICO RISERVA PAS DOSÉ

<b>VINTAGE:</b>	2008	<b>WINEMAKER:</b>	Paolo Giacosa
<b>GRAPES:</b>	85% Pinot Noir 15% Chardonnay	<b>ON LEES:</b>	140 months
<b>GROWING AREA:</b>	Mango, Loazzolo, Bubbio	<b>DISGORGEMENT:</b>	1 disgorgement per vintage
<b>ALCOHOL:</b>	12,50 % by volume	<b>CHARACTER:</b>	Light No Oak Sugar
			○○○○● ●○○○○○ 0 g/L
		<b>FOOD SUGGESTION:</b>	Excellent as an aperitif, foie gras, caviar, shellfish and complex dishes.
			Full Bodied Oak Pas Dosé



CONSORZIO  
CANTINA  
D'ALTA LANGA  
ROERO

CAMPAGNA FINANZIATA AL 50% PER L'EUROPEO  
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013



### VINTAGE 2008

After an early 2007 vintage, 2008 was regular with normal spring rhythms. The days before summer were variable and rainy. The beginning of the summer was mild and wet with low quantities keeping high quality. The ripening was late, but the stable weather of September and August was helpful. Alta Langa harvest started on the last week of August and went on until half September. The grapes, well balanced and ripe, took advantage of the good weather conditions. The vintage was good especially for Alta Langa appellation.

### WINEMAKER'S NOTE

**COLOUR:** Straw-yellow with golden hues with fine and persistent "perlage" amazingly integrated in the wine structure.

**NOSE:** Wide, complex, deep with hints of candied fruits, honey, toasted hazelnuts, vanilla and bread crust.

**PALATE:** Complex, buttery and creamy, full-bodied, elegant and intense with vibrant texture and pleasant acidity followed by a very long mineral and emotional finish. Special affinity nose-palate.

**SERVING TEMPERATURE:** 4 °C

**CELLARING:** 10 - 15 years

### VINEYARD INFORMATION

<b>EXPOSURE:</b>	E, SE, W, NW	<b>SOIL:</b>	clay-limestone
<b>VINES AGE:</b>	25 - 28 years	<b>ALTITUDE:</b>	450-550 m/ asl
<b>HARVESTS:</b>	100% hand-harvested		
<b>TRAINING SYSTEM:</b>	Guyot		
<b>FARMING PRACTICES:</b>	Sustainable Viticulture		

### WINEMAKING INFORMATION

**FERMENTATION PROCESS:** Grape bunches are **hand-sorted** on a **vibrant table** and **softly pressed** in a nitrogen **inert** environment with yield in free-run must of **45%**. This process is "**100% screw conveyor free**" to handle grapes as **gently** as possible. The **must** is **fermented** in stainless steel vats at **controlled temperature** and kept **6 months on lees** with **bâtonnage**.

**SPARKLING METHOD:** The **foam formation** is carried out according to the traditional method of **fermentation in the bottle**, with aging on **lees** for at least **140 months** and **late disgorgement**. We proudly **avoid** any **liqueur d'expédition** realising ZERO 140 as PAS DOSÉ.

### THE DIFFERENCE IS...

**ZERO 140 PAS DOSÉ** Enrico Serafino is the **best representation** of the Alta Langa Metodo Classico **longevity**.

An **extraordinary almost-12 years long ageing on lees** that gives a **unique elegance** and **complexity**. The firm decision to **avoid any liqueur d'expédition** as well as **late disgorgement** allow to maintain the **original character** of the terroir **without compromises**.