



ENRICO SERAFINO
1878



ZERO 140 LUNA

Alta Langa docg Riserva Pas Dosé Metodo Classico Millesimato 2009 Extreme ageing

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 vibrating texture and pleasant acidity followed by a very long mineral and emotional finish. Special affinity nose-palate.

FOOD PAIRING

Excellent as an aperitif, foie gras, caviar, shellfish and complex dishes.

CHARACTER

Light Full bodied
No oak Oak
Sugar 0 g/L Pas Dosé

Serving temperature
4°

Wine maker
Paolo Giacosa

Growing area
Mango, Loazzolo, Bubbio

Grapes
85% Pinot Nero, 15% Chardonnay

Harvest
100% by hand

On lees
140 months

Alcohol
12,5%



WINE MAKING

Grape bunches are hand-sorted on a vibrating 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.

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 Zero140 as Pas Dosé.

Cellaring
10 -15 years

Exposure
E, SE, O, NO

Vines age
25-28 years

Soil
Clay-limestone

Altitude
450-550 M/slm

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2009

The vintage began with a winter with abundant snow and a rainy beginning of spring that guaranteed an excellent water reserve in the soil. These reserves proved valuable sources during summer that, on the contrary, was characterized by low rainfall and significant heat waves. The harvest was earlier than the norm for all Piedmontese varieties. As a vintage, 2009 ranks between 2003 and 2007 with good amount of sugar and an acidity that clearly highlights the ripening process. Definitely from an oenological point of view it was a situation with good potentials that have largely been confirmed in the development of the wines.

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.