



# ENRICO SERAFINO

1878

ALTA LANGA

ENRICO SERAFINO

## ZERO 140 dedicated to the Moon

### ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
METODO CLASSICO RISERVA PAS DOSÉ

VINTAGE:	2009	WINEMAKER:	Paolo Giacosa
GRAPES:	85% Pinot Noir 15% Chardonnay	ON LEES:	140 months
GROWING AREA:	Mango, Loazzolo, Bubbio	DISGORGEMENT:	1 disgorgement per vintage
ALCOHOL:	12,50 % by volume	CHARACTER:	Light No Oak Sugar 0 g/L Full Bodied Oak Pas Dosé
FOOD SUGGESTION:	Excellent as an aperitif, foie gras, caviar, shellfish and complex dishes.		



### 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

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

### 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.



CAMPAGNA FINANZIATA AI SENSI DELL'ART. 17, LETT. A) DELLA LEGGE N. 109/2013  
CAMPAGNA FINANZIATA SECONDO LA LEGGE N. 109/2013

