



ENRICO SERAFINO  
1878



# ZERO 140 PLUTO

Alta Langa docg Riserva Pas Dosé  
Metodo Classico Millesimato 2010  
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, W, NW

Vines age  
25-28 years

Soil  
Clay-limestone

Altitude  
450-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

## VINTAGE 2010

The vintage is characterized by a severe and prolonged winter. Heavy snowfall ensured important water reserves in the soil. Early summer was characterized by heavy rainfall and a few hail events. The mild temperatures of early August were followed by an increase throughout September. This was a singular vintage from a climatic point of view. White grapes yielded very fresh wines with pronounced acidity, and red grapes took advantage of the warm end of the season.

## THE DIFFERENCE IS

Zero 140 Pas Dosé is the best representation of the Alta Langa Metodo Classico longevity. The extraordinary almost-12 years long ageing on lees gives a unique elegance and complexity. The firm decision to avoid any liqueur d'expédition allows to maintain the original character of the terroir without compromises.