

ZERO 140 SATURN

Alta Langa DOCG Riserva Pas Dosé

Metodo Classico Millesimato 2013
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 caramel, honey, toasted hazelnuts, candid cedar peel, linder blossom and bread crust.

PALATE: complex, full-bodied, elegant and intense with a creamy texture and pleasant acidity followed by a very long mineral and emotional finish.

FOOD PAIRING

Excellent with caviar, shellfish and refined dishes. It achieves its fullest expression as a meditation wine.

CHARACTER

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

Serving temperature
6-8°

Wine maker
Paolo Giacosa

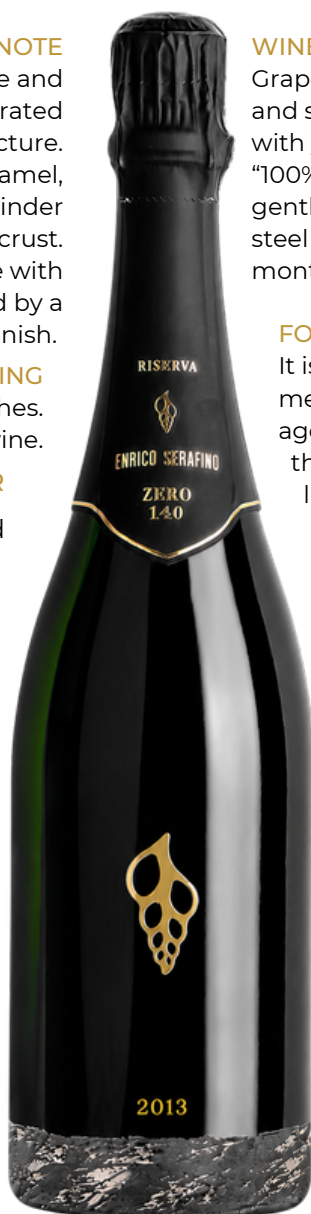
Growing area
Mango, Loazzolo, Bubbio

Grapes
100% Pinot Nero

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

It is carried out through to the traditional method of fermentation in the bottle. The wine ages on the lees for at least 140 months. During the late disgorgement we proudly avoid any liqueur d'expédition in order to produce Zero 140 as a 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 2013

The 2013 vintage in Alta Langa was characterized by a cold and rainy spring, which slowed the vine's vegetative cycle and delayed the phenological stages. Summer then stabilized with moderate temperatures, without excessive heat, accompanied by good day-night temperature variations, particularly favorable in the higher hillside areas. Pinot Noir benefited from slow and steady ripening, achieving an optimal balance between sugar content and acidity. The harvest, later than average, made it possible to pick healthy grapes that were well developed from an aromatic standpoint.

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.