



2014

ENRICO SERAFINO

1878

ALTA LANGA
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MILLESIMATO

ZERO

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
METODO CLASSICO RISERVA PAS DOSÉ

VINTAGE:	2014	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Pinot Noir	ON LEES:	72 months (1st disgorgement)
GROWING AREA:	Mango, Loazzolo, Bubbio	DISGORGEMENT:	4 disgorgements per vintage
ALCOHOL:	12,50 % by volume	CHARACTER:	Light No Oak Sugar
			○ ○ ○ ○ ○ ● ● ○ ○ ○ ○ ○ 0 g/L
		FOOD SUGGESTION:	Excellent as an aperitif, suggested with shellfish and beautiful People.
			Full Bodied Oak Pas Dosé



WINEMAKER'S NOTE

COLOUR: Light straw yellow. Delightful sparkling with fine and persistent "perlage".

NOSE: Wide, complex, deep with hints of linden blossom, honey, ripe white fruit, citrus and bread crust.

PALATE: Complex, multifaceted, full-bodied, elegant and intense with vibrant texture and a very long mineral aftertaste. Special affinity nose-palate.

SERVING TEMPERATURE: 4 - 6 °C

CELLARING: 10 - 15 years

VINEYARD INFORMATION

EXPOSURE:	E, SE, W, NW	SOIL:	clay-limestone
VINES AGE:	20-25 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 **72 months** and **late disgorgement**. We proudly **avoid any liqueur d'expédition** realising ZERO as **Pas Dosé**.

THE DIFFERENCE IS...

ZERO RISERVA PAS DOSÉ is the sparkling wine that **best represents** Enrico Serafino Alta Langa. The **complexity** of **terroir** is fully expressed thanks to the **meticulous execution** of each step **from the vine to the wine**.

The firm decision to **avoid any liqueur d'expédition** as well as **late disgorgement** allow ZERO PAS DOSÉ to affirm its greatly appreciated **singularity**.

VINTAGE 2014

2014 started with a mild winter followed by an early spring. The beginning of the summer was marked by average temperatures and above average rainfalls with rare but generous rains. The temperature variation of September remained stable over October helping significantly the grapes to ripen and the phenolic profile.



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CAMPAGNA FINANZIATA ACCORDO CON LA FEDERAZIONE VITICOLA ITALIANA

