



2015

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:	2015	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 2015

2015 delivered a favourable climate during the entire season, from blossoming to harvest. The summer was warm and dry with few raining days offering us very healthy grapes. In September the weather was very sweet with bright days and fresh nights. Thanks to that the harvest happens a little bit earlier than the regular time (about 7 days) and the grapes were perfectly ripe and well balanced. According to that, the wines are very elegant and really express the terroir.



CAMPAGNA FINANZIATA AI SENSI DEL REG. (EN. 1306/2013)
COMPARISON FINANCED ACCORDING TO EU REGULATION N. 1306/2013

