



ENRICO SERAFINO  
1878



# ZERO

## Alta Langa docg Pas Dosé Metodo Classico Millesimato 2016 Sboccatura tardiva

### 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 vibrating texture and a very long mineral aftertaste. Special affinity nose-palate.

### FOOD PAIRING

Excellent as an aperitif, suggested with shellfish and beautiful people.

### CHARACTER

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

Serving temperature  
4 -6 °

Wine maker  
Paolo Giacosa

Growing area  
Mango, Loazzolo, Bubbio

Grapes  
100% Pinot Nero

Harvest  
100% by hand

On lees  
60 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 freerun 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

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.

Cellaring  
10 -15 years

Exposure  
E, SE, O, NO

Vines age  
20-25 years

Soil  
Clay-limestone

Altitude  
450-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2016

2016 was certainly one of the longest-lasting vegetative cycle in recent years. In fact, from the end of February throughout March, the temperatures dropped and there was plenty of rain. The "late" cold led to a delay in the phenological phases of about 10 days. This delay was made up for during the months of August and moreover in September. Full ripening was achieved in all cases and wines show excellent balance, big bouquets and great structure. The good quantity allows 2016 to be remembered as an outstanding vintage.

### THE DIFFERENCE IS

Zero 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.