



ENRICO SERAFINO  
1878



## ZERO

### Alta Langa docg Riserva Pas Dosé Metodo Classico Millesimato 2018 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, W, NW

Vines age  
20-25 years

Soil  
Clay-limestone

Altitude  
450-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

#### VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varieties in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.

#### 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.