

ZERO

Alta Langa docg Riserva Pas Dosé Metodo Classico Millesimato 2019 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 2019

The season started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

THE DIFFERENCE IS

Zero Alta Langa docg, first Pas Dosé in the appellation, 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.