



# ENRICO SERAFINO

1878

ALTA LANGA  
ENRICO SERAFINO



## ZERO 140 dedicated to Planet Earth

### ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
METODO CLASSICO RISERVA PAS DOSÉ

<b>VINTAGE:</b>	<b>2007*** Best Bubble of the Year</b>	<b>WINEMAKER:</b>	Paolo Giacosa
<b>GRAPES:</b>	85% Pinot Noir 15% Chardonnay	<b>ON LEES:</b>	140 months
<b>GROWING AREA:</b>	Mango, Loazzolo, Bubbio	<b>DISGORGEMENT:</b>	1 disgorgement per vintage
<b>ALCOHOL:</b>	12,50 % by volume	<b>CHARACTER:</b>	Light No Oak Sugar ○○○○● ●○○○○○ 0 g/L
		<b>FOOD SUGGESTION:</b>	Excellent as an aperitif, foie gras, caviar, shellfish and complex dishes.
			Full Bodied Oak Pas Dosé



### WINEMAKER'S NOTE

**COLOUR:** Straw-yellow with golden hues. Delightful sparkling with fine and persistent "perlage" amazingly integrated in the wine structure.

**NOSE:** Wide, complex, deep with hints of candied fruits, honey, toasted hazelnuts, vanilla and bread crust.

**PALATE:** Complex, buttery and creamy, full-bodied, elegant and intense with vibrant texture and pleasant acidity followed by a very long mineral and emotional finish. Special affinity nose-palate.

**SERVING TEMPERATURE:** 4 °C

**CELLARING:** 10 - 15 years

### VINEYARD INFORMATION

<b>EXPOSURE:</b>	E, SE, W, NW	<b>SOIL:</b>	clay-limestone
<b>VINES AGE:</b>	25 - 28 years	<b>ALTITUDE:</b>	450-550 m/ asl
<b>HARVESTS:</b>	100% hand-harvested		
<b>TRAINING SYSTEM:</b>	Guyot		
<b>FARMING PRACTICES:</b>	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 **140 months** and **late disgorgement**. We proudly **avoid** any **liqueur d'expédition** realising ZERO 140 as **PAS DOSÉ**.

### THE DIFFERENCE IS...

**ZERO 140 PAS DOSÉ** Enrico Serafino is the **best representation** of the Alta Langa Metodo Classico **longevity**.

An **extraordinary 12 years long ageing on lees** that gives a **unique elegance** and **complexity**. The firm decision to **avoid any liqueur d'expédition** as well as **late disgorgement** allow to maintain the **original character** of the terroir **without compromises**.

### VINTAGE 2007

The 2007 bud burst was very early due to the mild winter season. Flowering began around 5-10 May followed by a fresh period with frequent rainfall. July was dry and hot but very well balanced by wind and low relative humidity. August was not hot as usual helping grapes to ripe very well. The harvest started earlier than in 2006. Quality was very high with balanced acid frameworks and very intense aromas and the quantity was down of around 15%.



CAMPAGNA FINANZIATA AL 50% PER IL 50% DEL FINESTRA  
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1300/2013

