



2014

ENRICO SERAFINO

1878

ALTA LANGA
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MILLESIMATO

ZERO ROSÉ DE SAIGNÉE

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
METODO CLASSICO

VINTAGE:	2014	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Pinot Noir	ON LEES:	60 months (1st disgorgement)
GROWING AREA:	Loazzolo, Vesime, Bubbio	DISGORGEMENT:	1 disgorgement per vintage
ALCOHOL:	12,50 % by volume	CHARACTER:	Light No Oak Sugar
			○○○○○● ●○○○○○ 0 g/L
		FOOD SUGGESTION:	Excellent as an aperitif, with fish and shell-fish dishes. Perfect with ham. An amazing pairing with oysters.
			Full Bodied Oak Pas Dosé



WINEMAKER'S NOTE

COLOUR: Pale rosé with onion skin hues. Fine and persistent "perlage".**NOSE:** Complex, deep with hints of red fruits such as raspberry, strawberry, blueberry and blackcurrant fading into bread crust, white fruits and linden blossom. The "saignée" technique allows to express the scent impress of Pinot Nero at its best.**PALATE:** The structure of the wine continues with a great freshness and an acid tension. The long and mineral finish does not hide the vibrant structure and roundness. A pleasant sapid finish.

SERVING TEMPERATURE: 4 - 6 °C

CELLARING: 15 - 20 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 **chilled** with carbonic snow. After **destemming** and **crushing**, the must is **leaved for 2-4 hours** in an **inert** nitrogen environment. Following the short **maceration** aimed to the **color extraction** (saignée), the soft pressing happens with a 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 **60 months**. We proudly **avoid any liqueur d'expédition** realising ZERO ROSÉ as **Pas Dosé**.

THE DIFFERENCE IS...

Zero Riserva Pas Dosé Rosé de Saignée represents the style of Enrico Serafino Alta Langa. The terroir complexity perfectly matches with Pinot Nero vine qualities brought out thanks to the "saignée" technique that gives to the wine a complex structure. The firm decision to **avoid any liqueur d'expédition** as well as **late disgorgement** allow ZERO ROSÉ to affirm its greatly appreciated **singularity**.

Vintage 2014

2014 started with a mild winter followed by an early spring. The beginning of the summer was marked by average temperatures and above average rainfalls with rare but generous rains. The temperature variation of September remained stable over October helping significantly the grapes to ripen and the phenolic profile.

CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1306/2013