



ENRICO SERAFINO
1878



ZERO DE SEIGNÉE

Alta Langa docg Pas Dosé

Metodo Classico Millesimato 2016

Sboccatura tardiva

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 vibrating structure and roundness. A pleasant sapid finish.

FOOD PAIRING

Excellent as an aperitif, with fish and shell-fish dishes. Perfect with ham.
An amazing pairing with oysters.

CHARACTER

Light Full bodied

No oak Oak

Sugar 0 g/L Pas Dosé

Serving temperature
4 -6 °

Wine maker
Paolo Giacosa

Growing area
Loazzolo, Vesime, 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 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.

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.

Cellaring
15 -20 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 Riserva Pas Dosé Rosé de Saignée represents the style of Enrico Serafino Alta Langa. The terroir complexity perfectly matches with Pinot Nero grapes 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.