



2016

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:	2016	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
			Full Bodied Oak Pas Dosé
		FOOD SUGGESTION:	Excellent as an aperitif, with fish and shell-fish dishes. Perfect with ham. An amazing pairing with oysters.



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 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**.

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.

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