



ENRICO SERAFINO  
1878



# ZERO DE SAIGNÉE

## Alta Langa docg Pas Dosé

### Metodo Classico Millesimato 2017

### 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, W, NW

Vines age  
20-25 years

Soil  
Clay-limestone

Altitude  
450-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

#### VINTAGE 2017

The 2017 vintage growing year will be remembered for its April frost damage and very hot and dry climate. This is why the conditions were perfect in terms of plant protection. In September, temperatures dropped appreciably with considerable differences between day and night temperatures. This situation helped especially the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle. 2017 can certainly be remembered as one of the earliest years with healthy and complex grapes.

#### 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.