



ENRICO SERAFINO  
1878



# ZERO 140 DE SAIGNÉE GIOVE

## Alta Langa Rosé docg Riserva Pas Dosé

Metodo Classico Millesimato 2012  
Extreme ageing

### WINEMAKER'S NOTE

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

**NOSE:** complex, wide. Bread crust and candied fruit alternate with lime honey and small red fruits, still perceptible after the long aging sur lies.

**PALATE:** great freshness and acid tension are grafted onto mineral and roasted hazelnut notes. It impresses with its long persistence.

### FOOD PAIRING

Excellent as an aperitif, foie gras, caviar, shellfish and complex dishes.

### CHARACTER

Light       Full bodied  
No oak       Oak  
Sugar  0 g/L  Pas Dosé

Serving temperature  
4°

Wine maker  
Paolo Giacosa

Growing area  
Mango, Loazzolo, Bubbio

Grapes  
85% Pinot Nero, 15% Chardonnay

Harvest  
100% by hand

On lees  
140 months

Alcohol  
12,5%



### WINE MAKING

Grape bunches are hand-sorted on a vibrating 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.

### 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.

Cellaring  
10 -15 years

Exposure  
E, SE, W, NW

Vines age  
25-28 years

Soil  
Clay-limestone

Altitude  
450-550 M/slm

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2012

2012 season started with milder temperatures in comparison with the average temperatures of November and December that saw a huge drop towards end of January and for the entire month of February. Springtime was fresh and rainy with heavy rain and hot temperatures that lasted all June long. The summer was hot and with little rainfall. The harvest was low in quantity but the grapes were excellent with great organoleptic characteristics that will bring to wines with extraordinary balance.

### THE DIFFERENCE IS

Zero 140 Riserva Pas Dosé Rosé de Saignée is the best representation of the Alta Langa Metodo Classico longevity.

The extraordinary almost-12 years long ageing on lees controls the power of the Pinot Noir vinified with the "Saignée" technique. The firm decision to avoid any liqueur d'expédition allows to maintain the original character of the terroir without compromises.