



2006

ENRICO SERAFINO

1878

ALTA LANGA  
ENRICO SERAFINO

MILLESIMATO

## ZERO 140

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
METODO CLASSICO RISERVA PAS DOSÉ

VINTAGE:	2006	WINEMAKER:	Paolo Giacosa
GRAPES:	85% Pinot Noir 15% Chardonnay	ON LEES:	140 months
GROWING AREA:	Mango, Loazzolo, Bubbio	DISGORGEMENT:	1 disgorgement per vintage
ALCOHOL:	12,50 % by volume	CHARACTER:	Light No Oak Sugar
		FOOD SUGGESTION:	Excellent as an aperitif, foie gras, caviar, shellfish and complex dishes.

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0 g/L

Full Bodied  
Oak  
Pas Dosé



### WINEMAKER'S NOTE

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

**NOSE:** Wide, complex, deep with hints of candied fruits, honey, toasted hazelnuts, vanilla and bread crust.

**PALATE:** Complex, buttery and creamy, full-bodied, elegant and intense with vibrant texture and pleasant acidity followed by a very long mineral and emotional finish. Special affinity nose-palate.

**SERVING TEMPERATURE:** 4 °C.

**CELLARING:** 10 - 15 years.

### VINEYARD INFORMATION

EXPOSURE:	E, SE, W, NW	SOIL:	clay-limestone
VINES AGE:	12 - 15 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 **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.

**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 **140 months** and **late disgorgement**. We proudly **avoid** any **liqueur d'expédition** realising ZERO 140 as PAS DOSÉ.

### THE DIFFERENCE IS...

ZERO 140 PAS DOSÉ Enrico Serafino is the **best representation** of the Alta Langa Metodo Classico **longevity**.

An extraordinary **12 years** long ageing on lees that gives a **unique elegance and complexity**. The **absence** of additional liqueur d'expédition maintains the **original character** of the terroir **without compromises**.

### VINTAGE 2006

2006 distinguished by little rainfall and a succession of extended periods with temperatures above or below the average, in which spells of rapid vegetative development alternated with relatively inactive periods. All the early and medium-early ripening grapes benefited especially in balanced acidity and very intense aromas. In cellars, wines are showing very complex bouquets, right acidity and adequate alcohol: properties which are perfectly in line with Alta Langa needs.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1306/2013  
CAMPAGNA FINANZIATA ACCORDO TO REGULATION N. 1306/2013

