

ZERO BRUT NATURE ALTA LANGA

DOCG

Agronomist:	Gianni Malerba Emanuele Fenocchio	Winemaker:	Paolo Giacosa Beppe Caviola
Grapes:	Pinot Nero 85% Chardonnay 15%	Quick	Young ○○○○● Aged Light ○○○●○ Full bodied
Growing Area:	Mango, Loazzolo, Bubbio	Character:	Sweet ○○○○● Dry No oak ○●○○○ Oak
Alcohol:	12,5 % by volume	Food suggestions:	Excellent as aperitifs, suggested with shell-fish and beautiful People

Winemaker's Notes:

Colour: straw-yellow. Delightful sparkling with fine and persistent "perlage".

Nose: wide, complex, deep with hints of linden blossom, honey, ripe white fruit, citrus and bread crust.

Palate: complex, multifaceted, austere, full-bodied, elegant and intense with vibrant texture and a very long mineral aftertaste. Special affinity nose-palate.

Serving temperature: 6-8 ° C.

Cellaring: 6-8 years.

Vineyard Information:

3 vineyards, between 400 and 550 meters above sea level, exposures to E, SE, W, NW, limestone and clayey soil, with average age of 20-25 years old, Guyot training system. Yield per hectare is 8500kg.

Winemaking Information:

After manual selection on the sorting table the grapes are softly pressed, with a yield in free-run must of 45%. Fermentation takes place in temperature-controlled tanks. The second fermentation is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 60 months. "Sboccatura tardiva" means "Late Disgorged": *dégorgement has been made much later than the expected time. Additional months on lees allows for richer flavors that more fully express the Alta Langa.*

Difference is....

Zero Brut Nature means no dosage after fermentation. This is why Zero Enrico Serafino is straight Langa Terroir in bubbles: no compromises at all!

