



ENRICO SERAFINO
1878



ZERO 140 CERERE

Alta Langa docg Riserva Pas Dosé Metodo Classico Millesimato 2011 Extreme ageing

WINEMAKER'S NOTE

COLOUR: straw-yellow with golden hues 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 vibrating texture and pleasant acidity followed by a very long mineral and emotional finish. Special affinity nose-palate.

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 Zero140 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 2011

The season started as an anticipated one of two weeks thanks to the heavy rain in March that created a good water resource for the soil. The central part of the season is characterized by an intense temperature variability. Finally, during the month of August, there was a very hot climate which reduced the number of yield per hectare.

THE DIFFERENCE IS

Zero 140 Pas Dosé is the best representation of the Alta Langa Metodo Classico longevity. The extraordinary almost-12 years long ageing on lees gives a unique elegance and complexity. The firm decision to avoid any liqueur d'expédition allows to maintain the original character of the terroir without compromises.