

ENRICO SERAFINO ZERO 140 ALTA LANGA RISERVA DOCG PAS DOSÉ



PRODUCER PROFILE

Winery Owner(s):
The Krause Family
Winemaker:
Paolo Giacosa
Winery Founded:
1878
Region:
Piedmont

WINE STORY

Hailing from the historical vineyards of Alta Langa, the Zero 140 was created to show the best expression of the longevity and complexity of this appellation. After spending at least 12 years on the lees in bottle, the Enrico Serafino Zero 140 is the longest aged on lees Italian sparkling wine. Each vintage is dedicated to a different theme and the bottles are hand painted a different color to differentiate them in the cellar during the hand riddling process.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Selecion of vineyards in Magno, Loazzolo and Bubbio
ELEVATION:	450 - 550 m.a.s.l.
SOILS:	Clay and limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	25 - 28 years old
YIELD:	7,000 kg per ha
GRAPES:	Pinot Noir 85%, Chardonnay 15%
TYPE OF YEAST:	Selected
FERMENTATION:	Manual selection of grapes, whole cluster pressing, 45% free must run
SECOND FERMENTATION:	Minimum 12 years on lees in bottle
MALOLACTIC FERMENTATION:	No
FILTRATION:	No
AGING CONTAINER:	Bottle
AGING TIME:	Minimum 12 years
BOTTLE AGING TIME:	Minimum 12 years in bottle
PRODUCTION:	3000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	8.6
RESIDUAL SUGAR:	.5 g/l	EXTRACT:	23.7