



RISERVA ZERO 140 PAS DOSÉ ALTA LANGA DOCG The Italian Longest aged on lees Sparkling Traditional Method.



ENRICO SERAFINO • 1878-1990: *From Traditional Method to Historical Piedmontese Wineries*

Since 1878, **Enrico Serafino** has been a **family winery** crafting artisan wines like you would make for your beloved ones from the vineyards spread in the UNESCO World Heritage wine region of **Langhe-Roero and Monferrato**. The winery boasts a very long expertise in producing Traditional Classic Method.

The first “**Sparkling Metodo Classico or Champenoise**”, was employed in Italy in **Piemonte** in **1865** applying the **Traditional Method or Champenoise**. Just few years later, the winemaker Enrico Serafino started its own production in **1878** building the same original **underground cellars** as used today for the **Alta Langa docg**. In 1990, the Association of the Piedmontese Historic Wineries gave birth to the “**Traditional Method Project**” with the goal to produce a **terroir** Sparkling Traditional Method where the **single vineyard** was the true protagonist.

ALTA LANGA DOCG • *Finally!*

The team of agronomists and winemakers worked with a method never used before in the history of all appellations. Proceeding in the opposite way, they selected first the most suitable **single parcels**, then widening to the other similar areas. As a result of this **innovative and smart procedure** is a **small large appellation** with only **350 hectares** of vineyards in **148** municipalities (the Barolo docg includes 11 municipalities with over 2,000 hectares of vineyards).

The strong will of those men led to the selective appellation **Alta Langa docg**. The very strict rules concern the **minimum altitude of the vineyards** of at least 250 meters above sea level (unique in the world), **the mandatory vintage** on each bottle, as well as the **minimum period of aging on the lees** not less than 30 months which is the **LONGEST** of all the sparkling wines produced so far.

Between 1991 and 1994, the selection of the best **lands, men** and **best clones** led to the planting of the first 50 hectares of experimental vineyards mainly Pinot Noir that **Enrico Serafino** still **controls** for about **20%** nowadays.



ZERO140 • 13 Years of Patient Work

The quality of **Enrico Serafino** comes from the total control of **vineyards**, the deep **artisan's expertise** in the appellation, the available **reserve wines**, the choice to **avoid spirits** in the Liqueur d'expédition and the **long fermentation** of the wines in bottle. With the aim of understanding the true **extreme limits of the Alta Langa territory**, during the **2005 harvest**, we produced a Pinot Noir cuvée specifically to last over time. The fermentation in the bottle began with the tirage in the **spring of 2006** and continued year after year with patient perseverance.

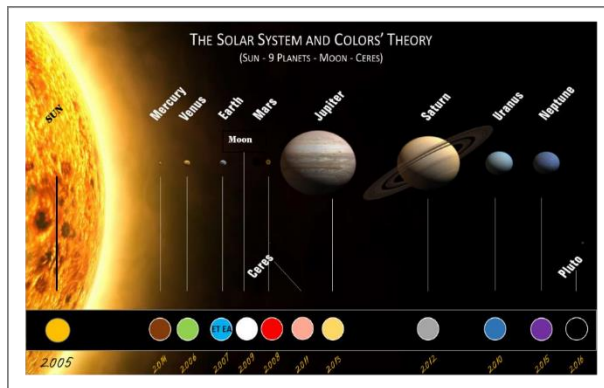
While celebrating the winery's **140 year of foundation**, in 2018 we finalized our first Alta Langa ZERO 140.

On June 10th, 2018, **13 years after the harvest**, and after **113,880 hours** of patient work, the first bottle of the **ZERO140 Pas Dosé Alta Langa Riserva docg vintage 2005** was released in the market. The first vintage of future following releases.

If he had been a newborn baby we would have seen him growing under our eyes, going **from the cradle to the scooter!**

• THE COLOURS *The light of Nature*

To refine a bottle for **12 years** implies having **12 vintages** at the same time in our own underground cellars. How to recognize them? How to make evident the complexity of such special wine?



Resuming the use of marking on the glass the beginning of the rotation of the remuage, we have chosen **to paint**, strictly by hand, the lower part of the bottles with a different colour for each produced vintage. In addition, the choice to **avoid the use of the label** highlights the **complexity of the wine**.

Therefore, on each bottle you will find, in addition to the capsule required by law, only the **jewel representing our logo** or the section of a fossil from the Piedmontese tertiary era, an unequivocal sign of the **footprint left by Nature on nature** over the centuries.

Finally, the choice of colours. The quality of our wines comes from **Nature**. This is why we decided to draw inspiration from the **Theory of Planets and Colours**. This binds the Sun, the nine planets, the Moon and Ceres (dwarf planet) to the different colours available: **12 colours that identify** and distinguish the **12**

vintages of ZERO 140 that are refined at the same time in our cellars.

Starting from the **Yellow of the Sun** we continued with the **Green of Venus** trying to represent Life in Colours.

LIFE IN COLOURS

2007 is a particularly important year for Enrico Serafino and marks a crucial point of its qualitative growth within the appellation.



Alta Langa docg. From this vintage some variations were introduced to the overall elaboration process (vineyard-bottle), taking advantage of the expertise accumulated over the previous years.

At the official presentation, which took place in 2014, the **Zero 2007** Alta Langa was recognized as "**Best Bubbles of the Year**" by one of the MOST prestigious guides of Italian wines. In addition to that, 2020 is the year when our winery finalized its path for acquiring the **VIVA Certification for the Sustainability** of the activities carried out from the vineyard to sales.

Using the **theory of colours** and planets, we want to dedicate vintage 2007 to the **PLANET EARTH** to underline our deep respect for **Nature** and its unchanging rules. The **environment** is our **artisan laboratory** and we live every day in a reality that we feel committed to **taking care of, preserving, and passing on to future generations**.



**DEDICATED TO PLANET EARTH:
RISERVA ZERO140 PIANETA TERRA
PAS DOSÉ ALTA LANGA DOCG 2007**