



ENRICO SERAFINO

1878

ENRICO SERAFINO ZERO 140 ALTA LANGA  
BRUT DOCG RISERVA - 2008



JUNE 2021

**Enrico Serafino Zero 140 Alta Langa  
Brut DOCG Riserva - 2008**

*Robert Parker*  
WINE ADVOCATE

PRODUCER PROFILE

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

Aged on the lees for 140 months (said to be the longest lees-aged sparkling wine in Italy), the Enrico Serafino 2008 Alta Langa Metodo Classico Pas Dosé Riserva Zero 140 is a sparkling blend of 85% Pinot Nero and 15% Chardonnay. Fruit is from the cool, high-altitude growing sites and sedimentary marine soils of northern Piedmont. The front of this bottle has a little metal seashell embossed into the glass. This wine is round and soft, yet it also shows exceptional depth and elegance. The primary fruit is so intact and bright that the wine definitely appears younger than its real years. Layers of preserved lemon and sweet peach play off each other, adding freshness and fiber to these beautiful results. At the very end, you get a silky note of pure honey. This is a tiny production of just 950 precious bottles.

- *Monica Lerner*