



ENRICO SERAFINO

1878

## ENRICO SERAFINO ZERO 140 ALTA LANGA BRUT DOCG RISERVA

### 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 - 500 m.a.s.l.
SOILS:	Clay and limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	25 years old
YIELD:	7,000 kg per ha
GRAPES:	Pinot Noir 85%, Chardonnay 15%
TYPE OF YEAST:	Part native and part selected
POST-FERMENTATION PROCEDURES:	6 months on lees with battonage once per week
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:	800 bottles
VEGAN:	Yes

### PRODUCER PROFILE

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

### TECHNICAL DATA

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