

## 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

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

### TECHNICAL DATA

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