



ENRICO SERAFINO

1878

## ENRICO SERAFINO "ZERO" ALTA LANGA DOCG BRUT

### WINE STORY

Enrico Serafino is a specialist in classic-method sparkling wine, having produced this style of wine since the foundation of the winery in 1878. The Alta Langa Brut Zero is a variant on the standard theme, catering to modern tastes for extremely dry sparkling wines. After its second fermentation to produce the bubbles, the Brut Zero ages in contact with yeast cells for over 5 years, and then does not receive the traditional dose of sugar for sweetening. The result is a rich and yet austere wine with no hint of sweetness.

### VINEYARDS & VINIFICATION



<b>VINEYARD LOCATION:</b>	Communes of Bubbio, Loazzolo, and Mango in the Alta Langa area southeast of Alba
<b>ELEVATION:</b>	400-550 meters
<b>SOILS:</b>	Limestone and clay
<b>TRAINING SYSTEM:</b>	Guyot
<b>FARMING PRACTICES:</b>	Sustainable
<b>AGE OF VINES:</b>	20-25 years
<b>YIELD:</b>	8,000 kg per hectare
<b>GRAPES:</b>	100% Pinot Noir
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</b>	Extended lees contact with batonnage for 6-7 months before second fermentation
<b>SECOND FERMENTATION:</b>	Classic method in the bottle
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Yes
<b>AGING CONTAINER:</b>	Bottles
<b>AGING TIME:</b>	At least 60 months on the lees before disgorgement
<b>BOTTLE AGING TIME:</b>	Minimum 4 months
<b>PRODUCTION:</b>	12,000 bottles per year
<b>VEGAN:</b>	No

### PRODUCER PROFILE

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

### TECHNICAL DATA

<b>ALCOHOL:</b>	12.5%	<b>TOTAL ACIDITY:</b>	9 g/l
<b>RESIDUAL SUGAR:</b>	1 g/l	<b>EXTRACT:</b>	25 g/l