



ENRICO SERAFINO

1878

ENRICO SERAFINO "ZERO" ALTA LANGA RISERVA DOCG PAS DOSÉ

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



VINEYARD LOCATION:	Communes of Bubbio, Loazzolo, and Mango in the Alta Langa area southeast of Alba
ELEVATION:	450-550 meters
SOILS:	Limestone and clay
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	20-25 years
YIELD:	8,000 kg per hectare
GRAPES:	100% Pinot Noir
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Extended lees contact with batonnage for 6-7 months before second fermentation
SECOND FERMENTATION:	Classic method in the bottle
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Bottles
AGING TIME:	At least 60 months on the lees before disgorgement
BOTTLE AGING TIME:	Minimum 4 months
PRODUCTION:	15,000 bottles per year
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:	8.7 g/l
RESIDUAL SUGAR:	0 g/l	EXTRACT:	26 g/l