

## Fontanafredda

# Vigna Gatinera Brut Alta Langa



**Grape varieties:** pinot nero

**Growing location:** comune di Serralunga d'Alba

**Vineyard position and altitude:** vineyard stretches over a hillside facing east

**Soil:** white clay, interspersed with layers of chalky sand

**Wine training system:** guyot

**Planting density:** 4 300 plants/ha

**Grape harvest:** end of August, beginning of September

**Alcohol content:** 12% vol

**Serving temperature:** 6-8° C

**Bottle size available (lt):** 0,75 – 1,5 – 3

**Technical profile:** The grapes are harvested in the vineyard into 20-kg crates, and taken to the winery where they immediately undergo soft, delicate pressing. The resulting must is transferred into heat-conditioned tanks for static decantation. The clear must is then divided into two lots: one is left to ferment in stainless steel tanks at a low temperature (18-20° C), while the other goes into barriques to ferment in underground cellars at a maximum temperature of 20° C. When the wine in wood has finished its fermentation, it is left on the lees until spring. Then the two lots are blended. A second fermentation takes place in the bottle in May, following which the wine matures on its yeasts in the cool, dark surroundings of the cellar, in keeping with the strictest rules governing the production of Classic Method Sparkling Wine.

**Tasting notes:** In the glass its golden colour with green highlights is accompanied by a very fine and persistent perlage. Deep, complex aromas conjure up white-fleshed fruit, such as peaches and pears, along with toasted nuts and fresh bread. The great structure of pinot noir combines nicely on the palate with the sweet mousse and crisp acidity. A long, lingering aftertaste features luscious, spicy sensations.

**Pairings:** Wonderful aperitif, but above-all – on account of its undisputed personality – an excellent, classy match for all dishes.

