



*Pianbè*

ALTALANGA DOCG BRUT CLASSIC METHOD

**Grapes:** Pinot Noir 80%, Chardonnay 20%.

**Grape harvest:** The grapes are selected and harvested by hand in 20kg perforated boxes.

**Wine making:** Soft pressing with elimination of the coloured fraction and achievement of the juice. Clarification with flotation with nitrogen to avoid the oxidation of aromas.

Addition of selected *Saccaromyces Cerevisiae* yeasts and conduction of the alcoholic fermentation at the temperature of 15° C, partly in French oak barrels, partly in temperature-controlled tanks.

Static clarification during winter for the fraction in stainless steel, permanence on fine fermentation dregs for the fraction in barrels.

Cold stabilization at the end of winter.

**Bottle fermentation:** Carried out in the crescent moon week in March or April, in the year that follows the grape harvest, with the addition of yeasts for the secondary fermentation.

**Refining:** In bottle on lees for 36 months.

During the refinement period sediments are carried in suspension again at least 3-4 times (Coupé de Poignet)

**Disgorgement:** After 36 months on lees it is manually executed the "remuage sur pupitres" and the final disgorgement with the addition of the dosing syrup.

**Analytic characteristics:**

Alcohol 13.50% vol.

Total acidity 5.50 g/l

Total sulphur 96 mg/l

Residual sugars 6 gr/l

Extract 24 g/l

**Characteristics:** Standing out for its exceptional freshness, it maintains its characteristics that are enhanced by aging.

**Pairing:** It is suitable as aperitif on all occasions.

With tasty first courses, second courses of white meat and all seafood.

Temperature 4-6° C.

