

LIMITED EDITION

ALTA LANGA
DOCG



Pinot Nero -
Chardonnay



Langa's hills



White clay alternated
with layers of sand
and limey marl



250-500m slm



Est - West



System: guyot
5,000 plants/ha



End of Agust,
beginning of
September



12% vol



6-8 °C



0,75 L

TECHNICAL PROFILE

Vinification: the grapes are harvested into crates with a capacity of about 20 kg and then poured directly into the press, where they are delicately and softly crushed. The must obtained is transferred to temperature-controlled tanks where static decanting takes place, and then ferments in stainless steel tanks at a low temperature (18-20 °C). When fermentation is complete, the wine is kept on the fine lees until spring. This is when the cuvée is created, uniting the wines from the different crus selected. In spring

the wine undergoes a second fermentation, in the bottle, followed by a period of maturing in contact with yeasts, in the cool, dark and protected environment of the cellars, in observance of the strict rules that govern the production of "Spumante Metodo Classico" (Classic Method Sparkling Wine).

TASTING NOTES

The cuvée is created with a meticulous blend of crus situated at an average altitude of 500m asl, which guarantee a fresh and fruity wine. A minimum maturing period of 30 months conveys perfect

aromatic complexity. The colour is straw yellow with green highlights. The perfume is reminiscent of honey, white peaches, grapefruit and basil. The wine has a savoury feel in the mouth, with a persistent sparkle and a sweet, lingering finish.

PAIRINGS

Excellent as an aperitif, with its personality it is, above all, an excellent way of accompanying all courses of a meal.