



ALTA LANGA D.O.C.G. BRUT



Grape-variety 70% Pinot Noir
30% Chardonnay

Area of production The Upper Langa

Vinification Manual selective harvest; soft pressing; fermentation in stainless steel at a controlled temperature; maturing on the noble lees from the fermentation for 6 months. 30-month refining on yeast in the bottle and then degorgement.

Winemaker's notes Packed with flowery sensations, accompanied by exotic fruit; delicate, persistent perlage; appealing aftertaste of toasted bread give it slinky warmth.

Food & wine matches Aperitifs, excellent with shellfish and other fish-based dishes.

SANSILVESTRO