



NEW DATASHEET FOR ALTA LANGA WINES

PRODUCER: GAREGIO

NAME OF THE WINE: ALTA LANGA METODO CLASSICO PAS DOSE'

BRIEF DESCRIPTION (STORY OF THE WINE, STORY OF ITS NAME)

THE VINEYARDS ARE LOCATED IN SERRALUNGA D'ALBA, IN FRONT OF OUR NEBBIOLO CERRETTA SINGLE VINEYARD.

COMPOSITION OF THE CUVÉE (GRAPES USED, PERCENTAGES, DOSAGE)

100% PINOT NOIR, PAS DOSE'

PRODUCTION TECHNIQUE (GIVE A BRIEF DESCRIPTION OF THE ELEMENTS THAT CHARACTERISE THE WINE, FERMENTATION, BOTTLE AGEING AND DÉGORGEMENT)

After soft pressing and fermentation in stainless steel at controlled temperature, the wine is bottled for the froth and left to rest on the yeasts for around 36 months. At the end of the disgorging and dosing phases, the wine will be made into a pas dosé sparkling wine without the addition of liqueur d'expédition.

OENOLOGIST'S REMARKS (TASTING NOTES):

Straw yellow, scents of white-fleshed fruit, peaches, plums and bread crust on the nose.

Sapid and fresh in the mouth. Fine, persistent perlage.

FIRST VINTAGE PRODUCED: 2017

CONSORZIO ALTA LANGA

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