

TERRE DEL BAROLO



ALTA LANGA D.O.C.G. EXTRA BRUT

Varietals: 85% Pinot nero - 15% Chardonnay

Growing location: Langhe's villages as stated by the regulation of the denomination. (Monforte D'Alba, Novello, Diano D'Alba)

Soil: marny and calcareous clay with moderate fertility, hilly lying at a minimum altitude of 250 m above s.l.

Vine growing: Guyot with at least 4000 plants per Ha.

Picking: 100% by hand into small boxes holding 15-18 kg

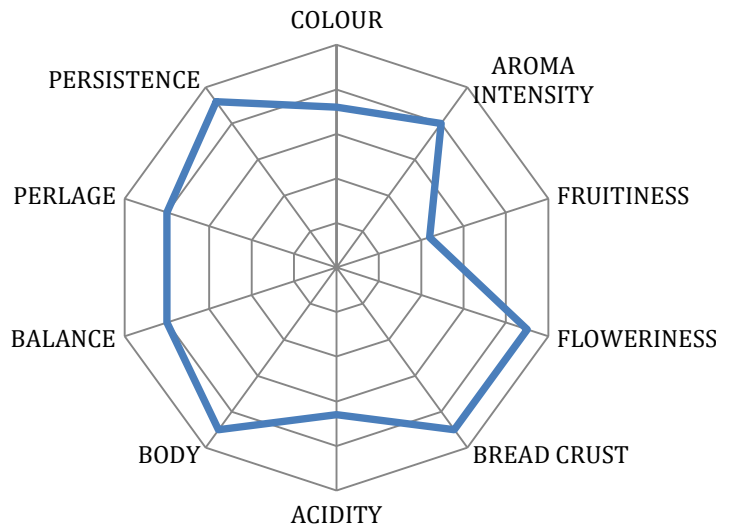
Harvest time: 15-30 August

Maximum yield in grapes: 11 tons/ha

Vinification: soft pressing of whole clusters, using only the first fractions of the must obtained. Fermentation for 10-15 days at controlled temperature (18° C) in steel tanks. The must remains at a low temperature on the yeast lees until the spring after the harvest.

Ageing: *tirage* the spring after the harvest for the fermentation in bottle at low temperature and ageing on the yeast lees for at least 30 months. Following *remuage* and *dégorgement*, before being released.

TASTE PROFILE:



Serving temperature: 6-8°C.

Storage: To keep it at its very best, store bottles horizontally in the dark, in cool, dry surroundings at a constant temperature.

Food/wine pairings: excellent as an aperitif, it also makes an elegant match throughout a meal, though is at its very best with starters, well-structured first courses and delicate mains.