



ALTA LANGA D.O.C.G. ALBARE'



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 "pas dosé"

Winemaker's notes Our top-quality Alta Langa D.O.C.G. is a "pas dosé" sparkling wine. This means tight connection with the terroir, elegance and intriguing complexity. Hints of dried fruits and honey, combined with a nice acidity give a perfect balance. Great and long-lasting perlage.

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

SANSILVESTRO