



NEW DATASHEET FOR ALTA LANGA WINES

PRODUCER: Cantina Vallebelbo Soc. Coop. Agricola

NAME OF THE WINE: Cesare Pavese Alta Langa DOCG Metodo Classico Brut

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

This wine is a tribute to the writer, poet, translator and literary critic Cesare Pavese, born in Santo Stefano in 1908. Despite having spent most of his life in Turin, he maintained a strong connection with the territory of Langhe. In Cesare Pavese's literary works clear references to his beloved hills, rich of culture, colours and passion can be easily found. In these stories, peasants lives are an extraordinary testimony of interaction between men and natural environment. This wine is a brut sparkling wine obtained with Traditional Method, 100% Pinot Nero grapes from the vineyards of the associated winegrowers of Cantina Vallebelbo.

COMPOSITION OF THE CUVÉE (GRAPES USED, PERCENTAGES)

Pinot Nero 100%

DOSAGE: Brut

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

The grapes, hand-picked and collected in small boxes, are gently pressed and squeezed. Only the best quality must is used for production. The must is fermented in steel tanks at a controlled temperature of 15 °C. Selected yeasts are added to the base wine for the second fermentation in the bottle. Then the wine is ready for the bottle ageing in termo-conditioned rooms for a minimum of 30 months.

OENOLOGIST'S REMARKS (TASTING NOTES)

Intense straw yellow color, fine and persistent perlage. The aroma is intense and complex, with hints of dried fruits and bread crust. The taste is harmonious, rich, full and well balanced.

FIRST VINTAGE PRODUCED: 2013

CONSORZIO ALTA LANGA

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