

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Blanc de Blancs



Grapes: 100% Chardonnay grapes, selected and harvested by hand only from the best grapes of our high hill vineyards, cultivated at the Colombo winery in Bubbio in the Province of Asti, Piedmont.

Cultivation system: Guyot.

Planting density: 5200 plants per hectare Yield: 70 q.li.

Yield of wine grapes: 50%.

Production technique: after harvest follows a very soft pressing. The must undergoes a static clarification, then Alcoholic fermentation takes place at controlled temperature (13-14 °C) in steel tanks.

The second fermentation occurs in the bottle according to the Classic Method to obtain fine and persistent perlage in about 40-50 days in the cool underground cellars of Colombo. Subsequent aging on the lees for a minimum period of 36 months it will complete the complexity and stability of the wine.

Traditional riddling and disgorgement of pupitres à la glace, then follows a couple of months for perfect aging in bottle, before release.

Color: bright gold with green highlights, the sparkle is minute, and tightened & persistent.

Bouquet: fine and complex, is expressed with hints of flowers and fruits of white pulp that give an enveloping and sweet nose.

Taste: is elegant with great balance and excellent persistence.

Alcohol content: 12.5 % Vol.

Total acidity: 6.2 g/lit.

Dry extract: 19.4 g/lit.

Serving temperature: 6-8 °C.

Winemaker: Riccardo Cotarella.

Winery oenologist: Daniele Carboni.



COLOMBO