



## ALTA LANGA DOCG 2013 Vino Spumante Brut

**Varietal:** 90% Chardonnay, 10% Pinot Noir

**Growing locations:** Municipalities in the Langhe area **Soil:** calcareous, clayey, marly

**Vine training:** Guyot pruning

**Picking:** 100% by hand in small boxes

**Harvest:** 15-25 August

**Maximum yield:** 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 lees until the spring after the harvest.

**Ageing:** fermentation in the bottle at low temperature and aging on the lees for 30 months. Following *remuage* and *dégorgement*, the wine is celled for 6-8 months before being released.

### TASTING NOTES

**Color:** intense straw yellow with fine and persistent *perlage*

**On the nose:** hints of bread crust, dried fruit and floral notes

**On the palate:** fresh, complex, with a lingering finish

**Alcohol:** 12,5% vol.

**Serving temperature:** 6-8° C

**Food/wine pairings:** excellent as an aperitif, it pairs well with appetizers, first courses of good structure and seafood dishes.