



JUST AND ONLY PINOT NERO

A difficult choice that gave awesome results.

The high hills of Langa, with their siliceous and chalky soils, give extraordinary Pinot Nero grapes that make the ALTA LANGA DOCG wine unique for its freshness and typicalness, even after many years of maturation.

Fine and elegant, it perfectly combines its mature sparkling wine characteristics with yeast and bread crust scents, with fresh and enjoyable fruity aromas that range from vanilla, to acacia honey, and to dried fruits. A delicate liqueur d'expédition harmonizes softness and acidity flavors, also giving unique and elegant aromas.

All flavors are harmoniously blended in the enjoyable fizz of a fine and persistent perlage..

ALTA LANGA ROSÉ DOCG

Vintage Brut - Classic Method

Grapevines: 100 % Pinot Nero

Alcohol proof: 13.5 % vol.

Serving temperature: 6 °C

VINEYARDS:

Soil: Siliceous-chalky

Orientation and altitude: South-West and West, 300 meters a.s.l.

Vine training: Traditional Guyot

Implantation density: 4,500 plants for hectare

Harvest time: From the mid to the end of august.

It's critical to identify, according to appropriate ripening indices, the proper day to start harvesting grapes in order to get a balanced product, with the appropriate rate of acidity, strength and body.

Harvest: manual, in pierced crates, with grapes selected in the vineyard.

Sparkling winemaking processes: Grapes are collected and transported to the cellar in crates. Subsequently they undergo a brief maceration and then are gently pressed according to careful manual programs. The savvy usage of biotechnologies and cold allows a slow alcoholic fermentation with a controlled temperature of 13°C in stainless steel tanks.

In spring, the resulting wine is put into the bottles where the prise de mousse takes place. Then bottles are staked in appropriate underground galleries where temperature is constantly around 12°C. After years of aging in these underground galleries, our ALTA LANGA wine is ready for remuage and degorgement operations.

Produced bottles: 3.000 0.75 L bottles.

Characteristics:

Color—salmon pink color with copper to crimson reflexes.

Nose—intense and complex scents: peel of Pinot Nero grapes mixed with bread crust scents, strong accents of ripened fruits, quince fruits, and red berries.

Taste—it's an enjoyably structured, tasty and soft wine, in perfect harmony with a proper balance of acidity and an important and persistent aftertaste.

Food pairings: it is a premium aperitif wine. It pairs perfectly with any dish of fish (in particular with salmon and seabass); because of its salty and structured taste, it wonderfully pairs also with grilled meat. It is also suggested to taste it with the traditional hazelnut cake and with marrons glacés.

