

ALTA LANGA DOCG classic method extra brut

Alta Langa is not only history, landscape, culture and tradition, but also a renewed passion for the Classic Method Sparkling Wine. The elegance of the Chardonnay and the refinement of the Pinot Noir match perfectly with a pleasant aperitif.



denomination

Alta Langa DOCG classic method extra brut

type

Classic method dry white sparkling wine, denomination of controlled and guaranteed origin

grape variety

Chardonnay, Pinot Noir

production method

Destemming of the grapes, cold maceration with skins for a few hours and pressing. White vinification with fermentation at controlled temperature with selected yeasts for about 90 days. At the end, the liqueur de tirage is added for the second fermentation in the bottle and the wine remains in contact with the yeasts for at least 36 months. Following disgorgement and subsequent refinement of a few months

View

Brilliant straw yellow color with golden reflections, intense mousse with fine and persistent perlage

Nose

Net, ample bouquet with notes of bread crust, yeast, dried fruit and floral notes

Taste

Full, rich, savory flavor with good acidity and softness on the fine foam, it closes with a persistent, aromatic and pleasant finish

Food pairing

The ideal food pairing is aperitif where it is the master, then appetizers, white meats dishes, shellfish and truffle eggs

Serving temperature

5 ° C

Available also in Magnum

