

# BRUT ALTA LANGA

DOCG

Agronomist:	Gianni Malerba Emanuele Fenocchio	Winemaker:	Paolo Giacosa Beppe Caviola
Grapes:	Pinot Nero - Chardonnay	Young	○○○●○ Aged
Growing Area:	Mango, Trezzo Tinella, Loazzolo, San Giorgio S., Vesime, Bubbio	Quick	Light ○○○●○○ Full bodied
		Character:	Sweet ○○○●○○ Dry
		No oak	○●○○○○ Oak
Alcohol:	12,5 % by volume	Food suggestions:	Excellent as an aperitif, with fish and shellfish dishes. Pair with any meal!



## Winemaker's Notes:

**Colour:** straw-yellow with golden hues. Delightful sparkling with fine and persistent "perlage".

**Nose:** complex, attractive, delicate hints of honey, yellow flowers, white-fleshed fruit, bread crust and mineral hints.

**Palate:** multifaceted, dry, fresh of citrus, both elegant and intense with rich texture and a long mineral aftertaste. Special affinity nose-palate.

**Serving temperature:** 6-8 ° C.

**Cellaring:** 4-6 years.

## Vineyard Information:

Several vineyards, between 300 and 550 meters above sea level, exposures to E, SE, W, NW, limestone and clay soil, with average age of 15-25 years old, Guyot training system. Yield per hectare is 9500kg.

## Winemaking Information:

The grapes are selected on the sorting table and, then, softly pressed, with a yield in free-run must of 55%. Fermentation takes place in temperature-controlled tanks. The second fermentation is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 36 months.

## Difference is....

*Bubble vivacity, Langa complexity and long lasting fermentation elegance make this Brut both exciting and appealing!*