



# Alta Langa

## DOCG Brut Millesimato

### Metodo Classico

12% alc. vol  
Dosage 6 g/L



Pinot Nero • Chardonnay

The Pinot Nero does not undergo any aging in wood in order to highlight its unique mineral characteristics that it gets from the soil. The presence of Chardonnay helps in completing the interpretation of the territory.



The vineyards are located on the hilly ridge that follows Strevi to Castino; areas located at an altitude between 250 and 450 meters above sea level.



The vineyards located in the Sessame area benefit from the continuous presence of the "Marino" winds that arrive from the Ligurian coast, giving the fruit a distinct complexity. Training system: Guyot • Plant density: between 4000-5000 yield per hectare • Average production: 80 tons • Average age of vines: 25 years



Harvest in late August, beginning of September exclusively by placing whole bunches in cases • Cooling of grape bunches • Whole bunch pressing between 45-50% of initial weight • Cold static settling • Inoculation of selected yeasts Cuvée maturation for seven months in stainless steel on its own yeast • Malolactic fermentation does not take place • Tirage between the months of April and May together with the period of fruit and flower harvesting.



Permanence on the yeasts for a minimum of 30/36 months • Dégorgement à la glace after a minimum of 30/36 months • Ageing in bottle for a minimum of 6 months.



The wine has a pale straw color with matching highlights while demonstrating a very fine and persistent perlage. The nose reveals classic aromas of bread crust as well as unique mineral notes of flint. As the wine acclimates to the glass, the character of the cuvée emerges, conveying yellow fruit, currant, delicate wisteria, and slightly roasted hazelnuts from Piedmont. The palate is crisp, savory, with a good backbone.



It is recommended to go against the grain with this one, combining it with main courses, preferably raw meats, tempura, seafood, and vegetables with intense flavor. White truffle and aged cheeses are always welcome.



*“Technically the construction of the mousse in all of our wines is flawless, That mousse you achieve is superior to that found 99,9% of all the Champagnes currently in production!”*

*- Tom Stevenson*



0,75 L • 1,5 L • 3 L • 6 L (on demand)

