

# ALTA LANGA

## METODO CLASSICO

D.O.C.G.

BRUT



The Alta Langa D.O.C.G. represents the legacy of an ancient sparkling tradition which dates to Carlo Gancia and in the early years of the second half of the 19th century. The Alta Langa D.O.C.G. is one of a sparkling wine “metodo classico” with rooted Piedmontese tradition of grape cultivation of Pinot Nero and Chardonnay. Limited production, slow growth and selected vineyards, altitude over 250 meters above the sea level, are the criteria which made successful this project of producing a high-quality sparkling wine.

In the case of Vinchio Vaglio, the winegrowers who take care of the vineyards suitable for the Alta Langa production, who suggested to bring this wine to complete our sparkling range. The first harvest took place in 2016 and our first Alta Langa was released in autumn 2020.

**GRAPE:** Pinot Nero - Chardonnay.

**SOIL:** sandy and calcareous soils.

**ALTITUDINE:** 300 m. above sea level.

**EXPOSURE:** West.

**VINE TRAINING - DENSITY:** Guyot. 5000 vines per hectare.

**HARVEST:** last two weeks of August. The grapes are hand harvested in the morning so that they arrive fresh and in optimal conditions to start the vinification process.

**VINIFICATION:** the first step is the direct soft pressing of the grapes followed by static decantation of the must at 14 °C for about 24 hours. The alcoholic fermentation takes place at a constant temperature of 16 °C and lasts for about 20 days.

**AGEING:** the wine remains in temperature controlled stainless steel tanks on the noble lees for about 7 months so that the natural wine stabilisation occurs. There is no malolactic fermentation.

**SECOND FERMENTATION:** the “tirage” (adding of the liqueur de tirage) is made after the second fermentation in bottle which lasts for about 40 months. The “disgorgement” occurs and the wine remains another 6 months before trade release.

### TASTING NOTES

The colour is a lively yellow straw with fine and persistent perlage. It has a complex and fruity nose with aromas of breadcrumbs, white flowers especially orange blossom and pleasant caramel. On the palate, the wine is round and soft, fresh, savoury with persistent yeasty aromas of freshly baked bread.

**PAIRINGS:** aperitive, raw sea food (oysters, mussels, crustaceans), seafood salad, caviar, wrapped asparagus.

**ALCOHOL CONTENT:** 12,5% vol.

**SERVING TEMPERATURE:** 6-8 °C.

**SIZE:** 0,75 l - 1,5 l.