

**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 50%, Pinot Noir 50%

**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

