

Alta Langa Rosé 2017



ALTA LANGA DOCG METODO CLASSICO EXTRA BRUT

The rows of Pinot Noir span over twenty years of our company. The grapes we obtain from these vineyards give us the concentration needed for making a fresh, aromatic Alta Langa

Appellation: Alta Langa Docg

Variety: Pinot Nero

Vineyard of production: contiguous to the cellar

Average age of vineyards: 24 years

Winemaking: soft pressing of the grapes to obtain the best part of the must, a 50% yield. After this alcoholic fermentation begins under controlled temperatures of 15-18° C (59-64° F) for ten days. Racking and aging for ten months follows, then tirage in July 2018 and the beginning of secondary fermentation in the bottle, which it undergoes for 40-60 days at 14-16° C (57-61° F).

Malolactic fermentation: not carried out.

Aging: In the bottle on its lees for 42 months, followed by disgorgement in July 2022 with no added liqueur d'expédition.

First year of production: 2007

Bottles produced in 2017: 4,700

Tasting notes: The Alta Langa Rosé is an important news for the Abbona Family and is the result of the already fifteen years experience in the vinification of Classic Method working Pinot Noir grapes. It is presented to the glass with bright and bright pink hues, while the perlage is balanced and persistent.

The nose is dominated by floral notes and citrus notes of grapefruit and orange tarot. The entrance to the palate is one of the highlights of this wine thanks to a very balanced and silky bubble. The body has a good creaminess, thanks also to the long aging on the lees, without being ever cloying, indeed an excellent acidity and a very low residual sugar give it a beautiful drinkability and freshness.

Alcohol: 12.30% Vol
Total acidity: 9.65 g/l
Dry extract: 21.50 g/l
pH 3.08



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