## Alta Langa 2014

## ALTA LANGA DOCG METODO CLASSICO EXTRA BRUT



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

Appellation: Alta Langa Docg

Variety: Pinot Nero and Chardonnay

Vineyard of production: contiguous to the winery

Average age of vineyards: 20 years

**Winemaking:** soft pressing of the grapes to obtain the best part of the must, a 50% yield. Static clarification follows, after which alcoholic fermentation begins under controlled temperatures of 15-18° C (59-64° F) for ten days. Racking and aging for seven months follows, then tirage in March 2015 with the addition of selection yeasts 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 48 months, followed by disgorgement in March 2019 with no added liqueur d'expédition.

First year of production: 2014

Bottles produced in 2014: 2,394

**Tasting notes:** Absolute winery's news offered by the 2014 vintage. This wine in the glass shows a fine and persistent perlage and a straw yellow color enriched by golden and intense nuances. The aroma denotes yellow fruity hints and floral scents, combined with bread crust and yeasts flavours –outcome of the long fermentation in bottle–.

It enters the mouth full and rich, the good acidity and the creaminess feelings are interacting with a well marked freshness and sapidity. These highlists complete the aromatic picture providing the wine balance and harmony.

Alcohol: 12.23 % ABV Total acidity: 6.60 g/l Dry extract: 18.60 g/l pH level: 3.10

