

## ALTA LANGA DOCG

*This sparkling wine prides itself on being the first Traditional Method in Italy, since the mid-19th century. Alta Langa DOCG iCOLLIROSSI originates in the hills of Cuneo, Asti and Alessandria provinces, where dry soil with a low yield per hectare and breezy environment create an exclusive wine. Grapes are manually picked and strictly selected.*



**VINEYARD:** Located solely on the hills of southern Piedmont. Dry, marly and calcareous-clayey soil, breezy environment.

**GRAPEVINE:** Pinot Nero and Chardonnay grapes, cultivated at minimum 250 meters above sea level.

**VINIFICATION:** Harvesting starts in late August, grapes are soft crushed and slowly fermented at a controlled temperature for days. Wine is stored in steel tanks on fine lees until spring.

**SPARKLING PROCESS :** This wine is bottled adding selected yeasts for an in-bottle prise de mousse for more than 30 months. The refinement at a controlled temperature grants a slow fermentation.

**COLOUR:** Straw-yellow with golden reflections, fine and persistent perlage.

**BOUQUET:** Citrusy and hazelnut notes, with a hint of yeast which highlights the wine's great personality.

**TASTE:** On the palate it is full-bodied, complex, persistent and elegant, with a strong minerality.

**PAIRING:** It pairs well with the whole meal. Perfect with a dinner of fish, seafood, oyster and lobster.

**ALCOOL:** 12% vol.