

Alta Langa DOCG

Millesimè Pas Dosè

Processing:

Sparkling wine obtained from the soft pressing of Chardonnay and Pinot Noir grapes, according to the strict dictates of the Alta Langa production regulations. Aged for 36 months on its own yeasts in temperature-controlled environments. Disgorgement carried out using only wine from the same cuvée for topping up.

Colour:

Straw yellow with greenish reflections.

Nose:

Fine, persistent and balanced bouquet with hints of candied fruit and brioche bread.

Visual presentation:

Fine and persistent perlage perfectly linked to the structure of the wine.

Palate:

On the palate it is fresh, creamy, intense and elegant with a pleasant acidity, followed by a persistent flavour.

Bottle:

Spumante Classic Method.
Limited edition.
Uvrag type glass.

Closure:

Diam 30,5x48.

Sizes available:

Bottle 0,75 L.

Abv:

12,50%.

