



METODO CLASSICO MILLESIMATO

Grape varietal: Pinot and Chardonnay.

Soil: Saint Agata fossil marne; silty clay loam composition. **Exposure:** South-West.

Altitude: 250 m.a.s.l.

Slope: 25%.

Cultural notes: vineyard planted in 1982; organic farming. Spurred cordon pruning system with planted density of 3500 vines per hectare.

Harvest period: first half of September; hand harvested with careful selection of the clusters.

Vinification: soft crushing of the grapes with de-stemming; cold maceration for about 2-3 days; soft pressing and static decanting of the must at low temperature; the limpid run starts the fermentation in steel tank at controlled temperature of 16 °C. Cold stabilization and ageing in steel with frequent batonnages.

Secondary fermentation: bottling in the following autumn after harvest by adding fresh must from the new vintage to start the fermentation in bottle.

Dosing syrup: 15 ml per bottle using only the same wine.

Fining: bottles are positioned in the underground cellars. Aging on yeasts for a minimum of 36 months before disgorging. Remuage done by hand on classic pupitres/champagne riddling racks.

Organoleptic characteristics:

COLOR: brilliant, pale with bright golden hues.

PERLAGE: abundant, fine and persistent.

NOSE: fresh, intense, characteristic of the grape with hints of acacia flower and mineral notes of the Langa terroir.

MOUTH: dry, full, sapid and lingering.

Food pairings: first courses, crustaceans, oysters, fish dishes.

Serving suggestions: Serve in flutes in order to best appreciate the perlage. Serve at 6-8 °C.