



METODO CLASSICO SERGIO BARALE

Grape varietal: Chardonnay and Pinot.

Appellation: municipality of Barolo.

Soil: calcareous, silty clay loam composition.

Exposure: South-West.

Altitude: 220 m.a.s.l.

Slope: 20%.

Cultural notes: high spurred cordon pruned with plant density of 3500 vines per hectare. Organic farming.

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

Vinification: soft crushing of the grapes with de-stemming followed by must fermentation in stainless steel temperature controlled tanks for 30-40 days at 16 °C. Cold stabilized, the wine matures for 10/11 months in temperature controlled stainless steel tanks.

Secondary fermentation in bottle: bottling in the autumn by adding must of Chardonnay grapes to start the fermentation in bottle.

Maturation and fining: The bottles are positioned in the antique underground cellars at a consistent temperature. Aging on the yeasts for a minimum of 24 months before disgorging. Remuage done by hand on classic pupitres riddling racks. Disgorgement in small quantities.

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

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, persistent.

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.

