

Technical sheet

ALTA LANGA BRUT DOCG ROSE'

Area of origin

Territory of the municipality of Castino at an altitude or 650 masl

Grape variety

85% Pinot nero e 15% Chardonnay

Vinification and ageing

Destemming of the grapes, followed by a short maceration. Gentle and delicate grape pressing, followed by static settling of the must obtained. Fermentation in stainless steel at a temperature of 16/17° C. In late spring the wine undergoes a second fermentation in bottle, followed by maturing on its own lees for approximately 48 months.

Perlage

Fine and persistent

Color

Delicate and elegant pink, that remembers the onion skin.

Perfume

Scents of bread crust perfectly blended with little berries note and wild flowers.

Flavor

Persistent, balanced with a good acidity that gives it freshness and pleasantness.

