

## *Alta Langa Brut*

### *Area of origin:*

Grapes that originate from the zone of San Giorgio Scarampi and Benevello 500/550 alt.

### *Grape variety:*

85% Pinot Noir and 15% Chardonnay

### *Vinification and Ageing:*

Pressed directly with temperature control.

The grapes are pressed at a low pressure for the duration of 3 hours with the separation of the free-run juice and the pressed juices.

The juice is left to settle before the fermentation starts in stainless steel, the temperature is maintained at 16/17°C

Once alcoholic fermentation has finished the wine is chilled to prevent malolactic conversion before being racked to separate the natural deposits and sediments

At the start of the following spring the wine is bottled, and the second fermentation starts. The wines remain 'sur-lie' for a total of 32/36 months.

The wine is then disgorged and the liquor di dosage is then added before being closed with a mushroom cork.

### *Perlage:*

Fine and persistent

### *Perfume:*

Notes of freshly baked bread, white flowers and yellow fruits.

### *Taste:*

Long and persistent with a soft and round finish, refreshing thanks to the marked acidity.

### *Colour:*

Golden Yellow