



## **ALTA LANGA D.O.C.G.**

Alta Langa is a sparkling wine with great prestige.

**Grape varieties:** Pinot & Chardonnay

Vineyard location: high hillside (400-600 m asl)

Well-exposed, mainly white clay, alternated with layers of sand and marly stone.

### **Vinification**

The grapes are carefully picked up by hand in the end of August, beginning of September.

The grapes undergo gentle and delicate pressing followed by static settling in heat-conditioned tanks. The clear must is left to ferment in stainless steel tanks at a low temperature (18-20°C).

A second fermentation takes place in the bottle in May, following which the wine matures on its yeasts in the cool, dark surroundings of the cellar in keeping with the strictest rules governing the production of Classic Method Sparkling Wine.

### **Tasting Notes:**

Straw-yellow colour, with a very fine and persistent perlage

Deep aromas of fruit such as peaches and pears and fresh bread

Nice on the palate with crisp acidity. Lingering finish, with fresh aftertaste

### **Food pairing:**

Excellent as an aperitif, it is a great wine to accompany all courses with class

Serving Temperature 6-8° C

Bottle size

Lt. 0,75



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