

## Technical sheet

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### ALTA LANGA BRUT DOCG

**Area of origin**

Territory of the Alta Langa at an altitude of about 500 masl

**Grape variety**

85% Pinot nero e 15% Chardonnay

**Vinification and ageing**

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.

**Perfume**

Scents of bread crust perfectly blended with floral notes and hints of candied fruit.

**Flavor**

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

