



# Alta Langa

## DOCG Brut Millesimato

### Metodo Classico

12% alc. vol  
Dosage 6 g/L



Pinot Nero • Chardonnay



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The harvest is carried out from mid-August exclusively with whole bunches placed in boxes. We start with the soft pressing of the whole bunch obtaining different separate fractions of must. After cold static decantation and light clarification, we proceed with the inoculation of selected yeasts. The maturation of the Cuvée takes place for seven months in steel on its own yeast, without malolactic fermentation. The tirage - usually in April - allows for complex and structured wines ready for the second fermentation in the bottle. Maturation on the lees for a minimum of 30 months, disgorgement à la glace. Maturation in bottle for a minimum of 3 months before being put on the market.



The wine has a pale straw color with matching highlights while demonstrating a very fine and persistent perlage. The nose reveals classic aromas of bread crust as well as unique mineral notes of flint. As the wine acclimates to the glass, the character of the cuvée emerges, conveying yellow fruit, currant, delicate wisteria, and slightly roasted hazelnuts from Piedmont. The palate is crisp, savory, with a good backbone.



It is recommended to go against the grain with this one, combining it with main courses, preferably raw meats, tempura, seafood, and vegetables with intense flavor. White truffle and aged cheeses are always welcome.



**WINEENTHUSIAST**  
92 Punti

*"Technically the construction of the mousse in all of our wines is flawless, That mousse you achieve is superior to that found 99,9% of all the Champagnes currently in production!"*  
- Tom Stevenson



0,75 L • 1,5 L • 3 L • 6 L (on demand)