

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BLANC DE BLANCS



Grapes: 100% Chardonnay grapes, selected and harvested by hand only from the best grapes of our high hill vineyards, cultivated at the Colombo winery in Bubbio in the Province of Asti, Piedmont.

Training system: Guyot.

Plant density: 5200 plants per hectare.

Production per hectare: 70 quintals.

Grape to wine yield: 45%.

Production technique: after manual harvesting we carry out a further screening in the cellar, which goes to select only the best grapes, followed by very soft pressing the must undergoes a static clarification, then Alcoholic fermentation takes place at controlled temperature (13-14 °C) in steel tanks.

The second fermentation occurs in the bottle according to the Classic Method to obtain fine and persistent perlage in about 40-50 days in the cool underground cellars of Colombo. Subsequent aging on the lees for a minimum period of 30 months will complete the complexity and stability of the wine.

Traditional riddling and disgorgement of pupitres à la glace, then follows a couple of months for perfect aging in bottle, before release.

Color: bright gold with green highlights, the sparkle is minute, and tightened & persistent.

Bouquet: fine and complex, is expressed with hints of flowers and fruits of white pulp, bread crust and hazelnut butter that give an enveloping and sweet nose.

Taste: is elegant with great balance and excellent persistence.

Alcoholic degree: 12.5% vol.

Total acidity: 6.2 g/l.

Residual sugar: 4 g/l.

Dry extract: 19.4 g/l.

Serving temperature: 6 - 8 °C.

Master winemaker: Riccardo Cotarella.

Winemaker: Daniele Carboni.



COLOMBO