

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ROSÉ



Grapes: 100% Pinot Nero selected in our vineyards cultivated in Bubbio at 250 m. above s.l. harvested by hand to ensure the highest quality.

Training system: Guyot.

Plant density: 5200 plants per hectare.

Production per hectare: 65 quintals.

Grape to wine yield: 50%.

Production technique: the harvest is followed by a very soft pressing. The must is subjected to a static clarification and subsequently to fermentation at a controlled temperature (12 - 13 °C) in stainless steel tanks.

The second fermentation occurs in the bottle according to the Classic Method for about 40 - 50 days in the cool underground cellars of Colombo, followed by permanence on the lees for a minimum period of 36 months. Traditional riddling on pupitres and disgorging à la glace. Aging takes place in the bottle.

Color: onion skin pink, fine and very persistent perlage.

Bouquet: intense, determined, deep and elegantly enveloping, mineral aromas reminiscent of talc and powder, typical Pinot Noir notes of raspberry, red currant, red spring flowers.

Taste: well balanced between body and freshness, excellent in structure, silky and harmonious perlage in the mouth, showing an interesting flavor and minerality, soft and not aggressive dosage, excellent persistence.

First year of production: 2011.

Alcoholic degree: 12.5% vol.

Total acidity: 6.98 g/l.

Dry extract: 19.40 g/l.

Serving temperature: 6 - 8 °C.

Winemaker: Riccardo Cotarella.

Winery oenologist: Daniele Carboni.



COLOMBO