

# 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, at minimum 250 m above sea levels cultivated 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 stainless 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 on the pupitres and disgorgement 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