

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ROSÉ BRUT



Grapes: From 100% Pinot Noir grapes, selected already in the vineyard, harvested by hand in small boxes and coming exclusively from the high hills vineyards of Colombo at minimum 250 m above sea level, in Bubbio, province of Asti, Piedmont.

Training system: Guyot.

Plant density: 5200 plants per hectare.

Production per hectare: 65 quintals.

Grape to wine yield: 50%.

Production technique: After harvesting, a very soft pressing follows. The must is subjected to static clarification and subsequently fermentation at a controlled temperature (12-13 °C) in stainless steel tanks. The second fermentation takes place in the bottle according to the Classic Method for approximately 40-50 days in the cool underground cellars of Colombo, with subsequent permanence on the yeasts for a minimum period of 30 months. Traditional riddling on pupitres and *dégorgement à la glace*. An ideal period of refinement in the bottle follows.

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

Bouquet: Intense, decisive, deep and enveloping elegance, mineral scents reminiscent of talc and powder, notes of white pulp fruit, spring flowers.

Taste: Well balanced between body and freshness, excellent structure, silky and harmonious perlage in the mouth, shows an interesting flavor and minerality, soft and non-aggressive dosage, excellent persistence.

First year of production: 2011.

Alcoholic degree: 12.5% vol.

Total acidity: 7.00 g/l.

Dry extract: 17.50 g/l.

Serving temperature: 6 - 8 °C.

Master Winemaker: Riccardo Cotarella.

Winemaker: Daniele Carboni.



COLOMBO