

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BLANC DE BLANCS



Grapes: 100% Chardonnay grapes, selected and harvested by hand.

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

Colombo Antonio e Figli - Soc. agr. semplice - Reg. Cafrà 172/B - Bubbio, 14051 (Asti) Italia
Tel. e fax +39.0144.852807 - info@colombovino.it - www.colombovino.it