

ALTA LANGA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BLANC DE NOIR EXTRA BRUT



Grapes: 100% from the only Pinot Noir grapes selected already in the vineyard, hand-picked in small crates.

Training system: Guyot.

Plant density: 5200 plants per hectare.

Production per hectare: 65 quintals.

Grape to wine yield: 50%.

Production technique: After the harvest, a very soft pressing follows. The must undergoes static clarification followed by fermentation at a controlled temperature (12-13 °C) in stainless steel tanks. Mousse takes place in the bottle according to the Metodo Classico for approximately 40-50 days in the cool underground cellars in Colombo, with subsequent storage on the lees for a minimum period of 36 months. Remuage traditional on pupitres and dégorgement à la glace. An ideal period of bottle ageing follows.

Color: Bright gold, fine and very persistent perlage.

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

Taste: Well balanced between body and freshness, of excellent structure, silky perlage and harmonious in the mouth, shows an interesting savouriness, minerality and creaminess, excellent persistence.

First year of production: 2021.

Alcoholic degree: 12.5% vol.

Total acidity: 7.0 g/l.

Dry extract: 17.50 g/l.

Serving temperature: 6-8 °C.

Master Winemaker: Riccardo Cotarella.

Winemaker: Daniele Carboni.



COLOMBO

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