

ALTA LANGA
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
BLANC DE NOIR
EXTRA BRUT MILLESIMATO



Grapes: 100% Pinot Noir, selected directly in the vineyard and hand-harvested in small crates.

Training system: Guyot.

Altitude: 250 - 400 m a.s.l.

Terroir: Val Bormida area, Municipality of Bubbio, Langa Astigiana.

Soil: marl, clay, sand.

Planting density: 5,200 vines per hectare.

Yield per hectare: 65 quintals.

Grape-to-wine yield: 50%.

Alcohol content: 12.5% vol.

Total acidity: 7.0 g/l.

Residual sugar: 4.0 g/l.

Dry extract: 17.5 g/l.

Serving temperature: 6-8 °C.

Consulting winemaker: Riccardo Cotarella.

Cellar winemaker: Daniele Carboni.

Winemaking technique: after harvesting, the grapes undergo a very gentle pressing. The must is subjected to static clarification, followed by fermentation at a controlled temperature in stainless steel tanks. Secondary fermentation takes place in the bottle according to the Traditional Method for approximately 40–50 days in Colombo's cool underground cellars, followed by ageing on the lees for a minimum of 36 months and a subsequent ideal period of bottle refinement.

Colour: intense, bright, crystalline straw yellow. The perlage, a very fine and persistent embroidery of bubbles, rises elegantly, creating a tight and long-lasting mousse.

Aroma: the bouquet unfolds as an intense olfactory experience of enveloping elegance. The pure soul of this single-varietal Pinot Noir is expressed through delicate hints of violet and rose, blending with the crisp freshness of fruit such as white peach. More indulgent notes of red berries merge with an unexpected citrus sensation of grapefruit. Ageing aromas enrich the profile, with the roundness of butter and the fragrance of toasted bread, while a pronounced iodised note evokes the great potential of the Val Bormida terroir.

Taste: on the palate, the structure is a masterpiece of balance and allure, an authentic expression of single-varietal Pinot Noir. Creaminess, the result of skilful ageing, envelops the mouth, supported by vibrant red fruit acidity—such as redcurrant—that delivers unmatched freshness. Subtle, whisper-light tannins emerge, lending surprising structure to the palate. This is the signature of Pinot Noir, which even when vinified as a white wine retains its elegant complexity. The finish reveals great structure and an intriguing savouriness, sustained by powerful minerality and an iodised, saline finale reminiscent of sea salt. Long and satisfying persistence, with final notes of nougat and toasted bread.



COLOMBO