



## ALTA LANGA METODO CLASSICO DOCG BRUT

Village : Sino

Area : 0,9 ha

Exposure: South-East

Variety: 100% Chardonnay

Implant density: 4500 vines/ha

Grape harvest: Manual

Soil characteristics : Clay and limestone with a high percentage of sand and fossils

Vinification : Direct soft-pressing of the grapes after a short maceration in tank, must fermentation at low temperatures (16°C).

Aging: Refermentation in bottle at 15°C(Methodo Classico). Aging onfermentation yeast for at least 36 months.

Amount: 5000 bottles

Type: 0,75 L – 1,5 L

Characteristics : straw-yellow color, intense and floral scent that recalls Chardonnay. Fresh, dry, with a delicate acidity and soft taste.

Pairings: starters and great occasions. Serve at 8-10°C.

