

ALTA LANGA BIANCO DOCG EXTRA BRUT

Piedmont, Italy

Ettore Germano

www.ettoregermano.com

Method & Production

The Chardonnay and Pinot Noir grapes are hand harvested and are brought to the winery where they are pressed separately in whole cluster, taking the skins off the must. The varieties are vinified separately. The Chardonnay goes into 500L French oak barrels and Pinot Noir into stainless steel, where they are both fermented at a low temperature. Once alcoholic fermentation has completed, the wine remains on the lees for a period of refinement, at this time, periodic ba□tonnage is carried out. After the tirage the wine will age on its lees for another minimum 30 months before disgorgement and dosage takes places.

Tasting Notes

Intense straw yellow in color. A fine and persistent perlage. On the nose their is typical bready notes of Metodo Classico, dried fruits such as peach and apricot and some underlying floral notes. On the palate it is rich and full with good acidity and a lovely creamy sensation given by the perlage.

Food Matching

Drink as an aperitif or enjoy with shell fish, white meat and truffle.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
ET4522	Alta Langa Bianco DOCG Extra Brut	Pinot Noir: 80% Chardonnay: 20%	2022	12.0%	Cork	6x0.75lt	No	No	No	No