



## ALTA LANGA DOCG EXTRA BRUT

Piemonte, Italy

Ettore Germano

[www.germanoettore.com](http://www.germanoettore.com)

### Method & Production

The grapes are hand harvested and are brought to the winery where they are immediately pressed in whole cluster, taking the skins off the must. The must is fermented at a low temperature. A part of the base wine is refined in medium-sized, untoasted barrels, while the remaining part stays in steel tanks. Once the alcoholic fermentation has completed the wine ages on the lees for a period of refinement, at this time periodic bâtonnage is carried out. At the end of this period the wine will age on its lees for another minimum 30 months before the disgorgement and dosage takes places.

### Tasting Notes

Intense straw yellow in color. A fine and persistent perlage. On the nose there 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
<b>Sparkling Wine</b>										
ET4517	Alta Langa DOCG Extra Brut	Pinot Noir: 80% Chardonnay: 20%	2017	12.5%	Cork	6X0.75lt	No	No	No	No