



ALTA LANGA DOCG RISERVA PAS DOSÈ

Piemonte, Italy
Ettore Germano

www.germanoettore.com

Method & Production

Made from 100% Pinot Noir grapes, harvested manually. Whole bunch pressing of which the first press only is used. Low-temperature fermentation, partly (50%) aged in 500lt French oak tonneaux and the remaining (50%) in stainless steel where it matures for 7/8 months. After bottling, which takes place in the spring, the wine remains in the bottle on lees for at least 65 months before disgorgement.

Tasting Notes

A fine sparkling wine with aromas of red fruits and hints of aromatic herbs, typical of the high langa hills. Complex but with great freshness, supported by the creaminess and well-rounded mouthfeel.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
ET5514	Alta Langa DOCG Riserva Pas Dosè	Pinot Noir	2014	12.0%	Cork	6X0.75lt	No	No	No	No