



“M.C.” ALTA LANGA D.O.C.G.– RESERVE METODO CLASSICO - 46 MONTHS

The Alta Langa DOCG “M.C.” RESERVE VINTAGE Brut is produced with only Pinot Noir grapes.

Craftsmanship, passion and patience, are the principles on which this Alta Langa is based on exceptional personality and longevity.

Harvest (hand-picked): late August, first week of September

Vineyard area: ROCCHETTA PALAFEA and LOAZZOLO

Soil: Calcareus marl rich in coarse sand and silt

Average age of vine: 20-25 years

Yield: 6T/Ha with only use of the free-run must (*Mosto fiore*)

Height of vineyards: 450 – 480 m. s.l.m

Grapes: 100% PINOT NOIR

Fermentation: in late August; soft pressing with removal of the first portion of the crushed grapes (5%); static decantation and follow alcoholic fermentation in steel for 20 days.

It is carried out malolactic fermentation, in Barrique second passage. In the spring following you create the cuvee. After that we proceed to “tirage” adding sugar and selected yeasts. The bottles will be located for 36 months in a temperature controlled environment to perform a slow second fermentation, after which will be carried out the “degorgment” with the addition of a small dose of “liqueur de tirage”

Ageing: 46 months

Alcohol: 12 % Vol

Colour: intense straw yellow. The périllage is fine and persistent

Bouquet: intense, complex and elegant with hints of bread crust

Taste: harmonious, full-bodied and enveloping with a light honey flavor.

It is advisable to serve it at temperature of 8-10°C