

ALTA LANGA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 1 ha
Green Status: sustainable
Soil composition: lequium formation
Training method: Guyot
Elevation: 984 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: North
Vines age: 22 years
Harvest time: mid August
First vintage: 2017
Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Pinot Noir
Fermentation

Container: stainless steel tanks

Length: 30 days

Temperature: 59 °F

Malolactic fermentation: no

Aging

Container: stainless steel tanks

Length: 6 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 1.2 g/l

Acidity: 6.44 g/l

Dry extract: 18.4 g/l



FOOD PAIRINGS

Excellent as an aperitif with fish crudité, zucchini flowers in tempura, and linguine with Ligurian pesto.



TASTING NOTE

Straw yellow with bright green tinges.

A rich, aromatic profile of great finesse, with hints of linden and jasmine. A chalky note, along with hints of cedar, pink grapefruit, and currants, completes the bouquet.

On the palate, creaminess provides balance.

The finish is sapid with citrus notes returning.

PRODUCER PROFILE

Estate owned by: Garesio family

Winemaker: Gianluca Colombo

Total land under vine: 25 ha

Winery production: 90,000 bts

Region: Piedmont (Italy)

