



#### WINEMAKING PHILOSOPHY

The Pinot Noir and Chardonnay vineyards used to produce this sparkling wine are located in the Alta Langa at an altitude of over 600 metres above sea level. The sedimentary soils are of marine origin; calcareous with alternating layers of marl and sand.

Temperature-controlled fermentation takes place. The Pinot noir rests on the lees until the following spring while the Chardonnay proceeds with the malolactic fermentation in small barrels; the blend follows before the liqueur de tirage is added. After a minimum of 42 months' bottle ageing at a temperature of 15°C, the wine is riddled and disgorged.

After another few months spent ageing in the bottle, we have an elegant and harmonious Alta Langa Pas Dosè, ideal for the whole meal.

#### TASTING NOTES

**Colour:** straw yellow with a fine, persistent perlage

**Bouquet:** the aromas range from honey and citrus to crusty bread.

**Palate:** full and complex, with mineral notes and a creamy sensation with a nice persistency.

#### STATISTICAL INFORMATION

**Grape variety:** Pinot Noir / Chardonnay

**Alcohol:** 12.50 % vol.

**Sugar content:** 1 g/l ± 1

**Appellation:** Alta Langa DOCG

**Aging:** Minimum 42 months' bottle ageing on the lees.



# VITE COLTE®

CANTINE IN BAROLO

## Alta Langa 2021

### Seicento

Pas Dosè Millesimato DOCG



Jancis Robinson.com

16

*Straw yellow. Attractive yellow fruit with a honeyed touch and a note of breadcrumbs. Lively CO<sub>2</sub> and fresh yellow fruit. An inviting aperitif. WS*

# falstaff

91



# VITE COLTE®

CANTINE IN BAROLO

## Alta Langa 2020

### Seicento

Pas Dosè Millesimato DOCG



**Kerin O'Keefe**  
**#KOwine**

**95**

*If you like your sparkling wines racy, linear and bone-dry, the stunning 2020 Seicento Pas Dosé is your wine. Made with 60% Pinot Nero and 40% Chardonnay planted 600m above sea level, it opens with white spring flower, white stone fruit and botanical herb aromas that waft delicately out of the glass. Elegantly structured, the savory palate has a pristine purity, delivering apple, unsweetened tangerine drop, Myer lemon and ripe yellow pear before a saline close. Tangy acidity keeps it vibrant while while an ultra refined perlage of tiny, persistent bubbles lends finesse. A radiant, gastronomic wine that can be paired with the entire meal. Drink or hold. Abv: 12.5%*

