



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 2022

Seicento

Pas Dosè Millesimato DOCG



VITE COLTE®

CANTINE IN BAROLO

Alta Langa 2021

Seicento

Pas Dosè Millesimato DOCG



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Straw yellow. Attractive yellow fruit with a honeyed touch and a note of breadcrumbs. Lively CO₂ and fresh yellow fruit. An inviting aperitif. WS

falstaff
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Vinum
MAGAZIN FÜR WEINKULTUR
DOSSIER PIEMONTE

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