

MARCALBERTO METODOCLASSICO

ALTA LANGA

DENOMINATION: Alta Langa Docg

VARIETIES: Pinot Nero and Chardonnay

TRAINING SYSTEM: Guyot

SOIL: Marly and chalky

GRAPE HARVEST: Last ten days of August

WINEMAKING: After the fermentation of both grape varieties, the wine ages in old wood for around 7 months, with weekly bâtonnage. Unfiltered and unclarified.

AGING: 36 months *sur lies* in the bottle

RESIDUAL SUGAR: 3,5 g/l

TASTING NOTES: Delicate and persistent perlage, bright straw-yellow colour with subtle amber hints. On the nose, reveals notes of freshly beked bread. The palate has considerable structure and an exeptional mouthfilling quality.

PAIRINGS: Ideal paried with finger food, and also an excellent companion throughout the meal, though not with desserts.

ALCOHOL: 12.5% abv

SUGGESTED SERVING TEMPERATURE: 7-9° C

BOTTLE SIZE: 0.75 / 1.5 l



AZIENDA AGRICOLA MARCALBERTO
SANTO STEFANO BELBO (CN) ITALIA