



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA



“M.C.”

**ALTA LANGA D.O.C.G.– METODO CLASSICO
36 MESI**

To taste a bottle of Alta Langa is a unique experience to discover of the style that every producer shall use in interpreting a wonderful territory for the creation of sparkling wine Piemontese classic method that have a common pedigree.

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

Vineyard area: ROCCHETTA PALAFEA E CASTINO

Soil: Calcareous marl rich in coarse sand and silt

Average age of vines: 15-25 anni

Yelt: 9T/Ha

Height of vineyards: 450 – 500 m. s.l.m

Variety: CHARDONNAY – PINOT NERO

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. No malolactic fermentation for Chardonnay, while is done for Pinot Noir 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: 36 mesi

Alcohol: 12 % Vol

Colour: Straw yellow with green highlights. The sparkle is fine and very persistent

Bouquet: Intense and complex but delicate with hints of bread crust

Taste: balanced, sapid, full and enveloping, with slight reminder of almond. Si consiglia di servirlo ad una temperatura di 8-10°C.