



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA



“M.C.” ALTA LANGA D.O.C.G.– RISERVA METODO CLASSICO - 46 MESI

The Alta Langa DOCG “M.C.” RESERVE VINTAGE Brut is produced with only Pinot Noir grapes.

Craftmanship, passion and patience, are the principles on which this Alta Langa is based on exceptional personality and longevity.

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

Vineyard area: ROCCHETTA PALAFEA

Soil: Calcareous marl rich in coarse sand and silt

Average age of vines: 15-25 years

Height of vineyards: 450 – 480 m. s.l.m

Variety: 100% PINOT NOIR

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.

The malolactic fermentation is carried out in second passage Barrique. In the following spring we proceed to the "tirage" adding sugar and selected yeasts. The bottles will remain for 46 months in temperature-controlled rooms to carry out the slow second fermentation, after which the "dégorgement" will be carried out with the addition of the "liquer de tirage"

Ageing: 46 mesi minimum

Alcohol: 12 % Vol

Colour: intense straw yellow. The pérage is fine and persistent

Bouquet: intense, complex and elegant with hints of bread crust

Taste: harmonious, full-bodied and enveloping with a slight hint of honey

It is recommended to serve it at a temperature of 8-10 ° C