



VINTAGE

Alta Langa DOCG Cuvée Leonora

The color is slightly golden with fine and persistent perlage. The aroma is intense and fragrant with notes of yeast and vanilla. The taste is well balanced with a gentle, harmonious acidity and a veil of soft bitterness on the finish.

It is ideal as an aperitif, with pasta dishes, fish and shellfish. Excellent with oysters and shellfish.

Serving temperature 8 °C.

Base information

Producer: Cascina Bretta Rossa

Product name: Alta Langa DOCG Spumante Brut Metodo Classico Cuvée Leonora

Variety: Pinot Noir and Chardonnay

Appellation: Alta Langa DOCG

Classification: DOCG

Color: white

Typology: sparkling wine

Country/Region: provinces of Cuneo, Asti, Alessandria above 250 m above sea level

Alcohol content: 12 °C to 12.5 °C depending on harvest conditions

Vineyard

% Grapes/Vine: Pinot Noir 70% and Chardonnay 30%

Soil: tufaceous sedimentary soil

Harvest date: August

Type of harvest: by hand in small boxes

Winemaking

Bottle

Cork material: mushroom corks with metal cage

Bottle type: 75 cl champenoise

Method: soft pressing is followed by clarification of the must and temperature-controlled fermentation. This is followed by fermentation in the bottle according to the classic method. Contact with the yeasts remains for at least 30 months followed by traditional remuage on pupitres and degorgement à la glace.
