

VINTAGE

Alta Langa DOCG Cuvée Leonora Rosée

It is powder pink, with fine and persistent perlage. Its bouquet is broad, rich and elegant. It is spicy, with notes of golden apple and dog rose. On the palate the wine is balanced, intense with citrus notes.

Ideal as an aperitif, with first courses, fish and shellfish. Excellent with oysters and shellfish.

Serving temperature 8 °C.

Base information

Producer: Cascina Bretta
Rossa

Product name: Alta Langa
DOCG Spumante Rosé
Classic Method Cuvée
Leonora Rosé

Grape variety: pinot noir

Denomination: Alta Langa

Classification: DOCG

Color: rosé

Typology: sparkling wine

Country/Region: provinces
of Cuneo, Asti, Alessandria,
above 250 m a.s.l.

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

Vineyard

% grape variety: pinot noir
100%

Soil: tufaceous sedimentary
soil

Harvest date: August

Type of harvest: by hand
small perforated boxes



Winemaking

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.

Bottle

Cork material: natural cork
with metal cage

Bottle type: 75 cl
champenoise

