



Enrico Cerutti

ALTA LANGA
D.O.C.G.
BRUT METODO CLASSICO
2015

Colour: faint straw yellow with green hues.

On the nose: intense, fragrant, vegetal aromas of herbs then fruity hints of apple, white flowers in a final frame of characteristic scents of bread and yeast.

Palate: dry, smooth, pleasantly fresh, persistent.

Perfect food matches: as an aperitif, fish dishes and shellfish, deep fried foods, pasta dishes with delicate sauces, white meat.

Serving temperature: 6 - 8 °C

THE VINEYARDS

Grape variety: Pinot noir 80% -
Chardonnay 20%

Vine system: Guyot

Plant density: 4500 vines per ha

Soil: shallow, friable and sandy calcareous marls with a small amount of silt and clay.

Exposure: south-east, east, west

Elevation of the vineyards:

300 - 400 m a.s.l

Position of the vineyards: Cassinasco and Bormida Valley (Asti)

Harvest: mid-August, grapes are hand-picked and placed in small crates of 20 kg.

THE WINE

Firt degorgement: 2012

Vinification: soft pressing and fermentation in steel temperature-controlled tanks.

Bubble formation: in the bottle, according to the traditional method.

Ageing: 30 months in the bottle in contact with yeasts

Malolactic fermentation: developed

Alcohol content: 12,40%

Total acidity: 6,0 g/l **Ph:** 3,13