



CASTAGNOLE DELLE LANZE

ALTA LANGA RISERVA

Alta Langa Riserva DOCG

Alta Langa Riserva is an exceptional sparkling wine from Piedmont, crafted from Pinot Noir and Chardonnay grapes grown at high altitudes. To earn the "Riserva" designation, the wine must undergo an extensive aging process on the lees, lasting at least 36 months. The result is an extraordinarily complex wine, characterized by fine bubbles and intense notes of bread crust and dried fruit

GRAPE VARIETY: 75% Pinot Noir, 25% Chardonnay

DOSAGE: Extra Brut

ALCOHOL CONTENT: 12.5%

VINE TRAINING SYSTEM: Guyot

SOIL: Marly-limestone

HARVEST PERIOD: Early to mid-August

WINE MAKING: Cold maceration of the grapes in a cold room at 0°C for 4–5 days. Cold maceration in the press for approximately one hour. Firm, vigorous whole-cluster pressing to extract more color. Selected cultured yeasts. First fermentation and aging in French oak barriques, using a mix of 1/3 new oak, 1/3 second-hand oak, and 1/3 third-hand oak. Second fermentation takes place in the bottle according to the traditional method for 60 months

COLOR: Yellow tending towards onion-skin blonde

PERLAGE: Very refined, leaving a pleasant, creamy mouthfeel

PERFUME: Notes of toasted hazelnut, quince, and yellow fruit, joined by vanilla and mineral notes

TASTE: Good acidity and great personality, expressed through fullness, structure, and persistence

FOOD MATCH: Meat and fish carpaccio, shellfish and fish dishes, appetizers, white meats

SERVING TEMPERATURE: 6 – 8 °C

AVAILABLE FORMATS: 0.75 l



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