



CASTAGNOLE DELLE LANZE

ALTA LANGA ROSÉ

Alta Langa Rosé DOCG

Alta Langa DOCG Rosé is an exceptional sparkling wine from Piedmont, crafted primarily from Pinot Noir grapes grown at high altitudes in the provinces of Asti, Cuneo, and Alessandria. Produced using the Traditional Method and aged on the lees for at least 30 months, it captivates with its pale pink hue, notes of red fruit and bread crust, and a palate that is fresh, savory, and extraordinarily elegant

GRAPE VARIETY: 100% Pinot Noir

DOSAGE: Extra Brut

ALCOHOL CONTENT: 12.5%

VINE TRAINING SYSTEM: Guyot

SOIL: Marly-limestone

HARVEST PERIOD: Early to Mid-August

WINE MAKING: Maceration of the grapes in a cold room at 0°C for 4–5 days, followed by cold maceration in the press for approximately 4 hours. Gentle whole-cluster pressing. Selected yeast strains. Primary fermentation and aging take place in stainless steel tanks. Secondary fermentation occurs in the bottle according to the traditional method for a minimum of 42 months

COLOR: Soft rose petal

PERFUME: Full-bodied; distinct bread-crust note, yet dominated by red fruit aromas and a hint of citrus

TASTE: Structured, with good acidity yet full-bodied and smooth, featuring a long, savory finish

FOOD MATCH: Meat and fish carpaccio, light fried dishes, white meats

SERVING TEMPERATURE: 6 – 8 °C

AVAILABLE FORMATS: 0.75 l



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