



CASTAGNOLE DELLE LANZE

ALTA LANGA

Alta Langa DOCG

Alta Langa DOCG represents the pinnacle of the Piedmontese metodo classico (traditional method), originating in the limestone hills of the provinces of Cuneo, Asti, and Alessandria. Produced exclusively from Pinot Noir and Chardonnay grapes and aged on the lees for a minimum of 30 months, it is distinguished by its complex structure, pronounced minerality, and a refined, persistent perlage

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: Grape maceration in a cold room at 0°C for 4–5 days, followed by cold maceration in the press for approximately one hour. Gentle whole-cluster pressing. Selected cultured yeasts. Primary fermentation and aging take place 25% in barriques and 75% in stainless steel tanks. Secondary fermentation occurs in the bottle according to the traditional method for a minimum of 42 months

COLOR: Light straw yellow

PERLAGE: Fine and persistent

PERFUME: Elegant and complex, with hints of yeast and bread crust complemented by floral notes

TASTE: Savory, intense, and rich, with pronounced acidity

FOOD MATCH: Ideal as an aperitif, it pairs well with shellfish and fish dishes, appetizers, and first courses

SERVING TEMPERATURE: 6 – 8 °C

AVAILABLE FORMATS: 0.75 l - 1.5 l



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