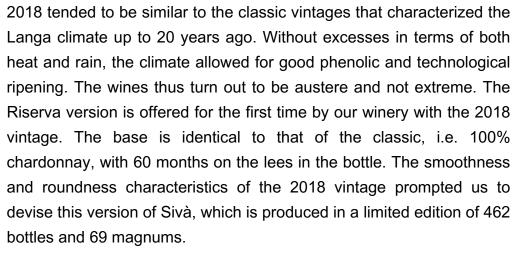


ALTA LANGA DOCG "SIVÀ" 2018 RISERVA



Municipality: Sinio
Surface area: 0.5 ha
Year of planting: 1997

Exposure: West

Grape variety: 100% Chardonnay

Alcohol: 13%

Dosage: Brut with 4 g/L, liqueur made from original wine

Planting density: 4500 vines/ha

Type of Harvest: Manual

Soil conformation: Clayey-calcareous marls with good presence of sand and sandstones of Langa that originate an evolved loamy-sandy

soil

Vinification: Direct and gentle pressing of the grapes, fermentation of

the must at low temperatures (16°C).

Yeasts: selected for both tank fermentation and bottle refermentation Aging: Bottle re-fermentation (classic method) at 15°C and aging on the fermentation yearst for 60 menths.

the fermentation yeast for 60 months.

Production: 462 bottles and 69 magnums

Size: 0.75L - (1.5L present as 2018 vintage not available in the limited

edition)





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Color: Clear, deep straw yellow with golden reflections. The perlage is very fine, quite persistent with numerous bubbles, consistent in appearance.

Bouquet: Intense and complex, fruity of ripe apple, pineapple and citrus, herbaceous, bread crust, balsamic hints and resin.

Taste: Dry, quite warm the entry and quite soft in the mouth. The fruitiness of apple and warm pineapple sensation is interesting. A hint of almond. Mineral is very present along with freshness and acidity. Classic method soft, enveloping but also structured. Savory, full-bodied, balanced and intense. Persistent, fine, ready, harmonious.

Food pairings: It can be served both as an aperitif and to accompany the toasts of great occasions. Serve at 8-10" C.

