

# ALTA LANGA DOCG AIRALI EXTRA BRUT BLANC DE BLANC METODO CLASSICO

## ALTA LANGA DOCG

Alta Langa is a high-hill territory that connects to the Ligurian Apennines, in southern Piedmont. Here, thanks to a unique research project supported by the major sparkling wine producers and the Piedmont Region, vineyards of Pinot Noir and Chardonnay were planted starting in 1990 in an environment ideal for creating a high-quality sparkling wine made using the traditional bottle fermentation method. This technique is well known in Piedmont, the cradle of Italian sparkling wine, and has been practiced for nearly two centuries.

With the goal of faithfully interpreting the uniqueness of the elements that express the personality of each vintage, the Alta Langa regulations only allow the production of "millesimato" versions, meaning the vintage year must be indicated on the label.

The wine takes its name (Airali) from the hillside where the vineyards are planted, located in the municipality of Cissone (CN) at an altitude of about 600 meters.

The decision to produce a pure Chardonnay in the Extra Brut style comes from previous internal winemaking trials, whose results highlighted the typical and distinctive characteristics of this variety: acidity, savoriness, and finesse, with a vertical development of flavor on the palate. These characteristics find perfect expression in this wine, which we sought to emphasize to fully convey the essence of our vineyard.


The grapes are placed whole into the pneumatic press: after removing the free-run juice, the must from the subsequent pressing cycles is sent to fermentation (at a temperature of 18°C) for the production of the base wine.

In March following the harvest, the wine is bottled for the second fermentation and is left to age on the lees for a minimum of 30 months. During the *dégorgement* process, the *liqueur d'expédition* is added.

**Sensory profile:** In the glass, it displays a straw yellow color with greenish highlights and a fine, persistent perlage. The aroma is distinctive and intense, with delicate notes of bread crust and white flowers. On the palate, it is savory, with a pleasant acidity that enhances the tasting experience, combined with a delightful minerality that accentuates its great elegance.



Appellation	Grape	Vineyard Area
Alta Langa DOCG Blanc de Blanc Extra Brut	chardonnay	Ha 0,60
Township	First year of production	
Cissone	2021	

Formats

0,375 0,75L 1,5L 3L 6L 9L 12L