

TERRABIANCA

AZIENDA AGRICOLA

Alta Langa D.O.C.G.

Alta Langa d.o.c.g. is a sparkling wine made by the traditional style, where the second fermentation take place in bottle. 30 months minimum of refining in bottle before the selling for this wine. During this period the wines takes the notes common for the traditional style wines, with the focus on the style of the wines made in the mango commune, at 550 meters above sea level. That would mean the wine remain still very fresh also after it's 30 month of bottles.

Pinot noir / chardonnay at different percentege depending on the vintage and then 30 month in our cave drilled in the hills.

After this time the wine is in the glass with a golden yellow color, fine perlage, intense and persinstent.

At the nose we can find all the notes tipycal for the traditional style, such as bread or yeasts and then we also have the terroir that give at this sparkling wine herbal notes and very fresh.



Azienda Agricola Terrabianca

Località Terrabianca - 12056 - Mango (CN)

Tel.: +39 0141 89246 - Fax +39 0141 89434 - Email: info@aziendagricolaterrabianca.it - Web: www.aziendagricolaterrabianca.it

Average age of the vineyards:

20 years.

Growing system

Guyot.

Position:

calcareus-sable hill.

Exposure:

North.

Altitude:

550 m.a.s.l.

Inclination:

30%.

Vines per hectares:

5700 plants/ha.

Yeld per hectare:

90 q.li.

Harvest system:

by hand.

Classification:

Extra Brut.

Vinification system:

Soft pressure to enhance the smaller size of the bubbles; First Fermentation in temperature controlled inox tank, at the temperature of 15 °C; Second fermentation in thank close at 14 °C with 6 bar of overpressure, and after a refining for 6 month on the lees.

Matches:

aperitif wine par excellence, but it matches well with entree and first disches.

Service Temperature:

8/12° C.