



Ritorno in ALTA LANGA BRUT

SPUMANTE METODO CLASSICO

It's the new project that has a familiar taste and scent, the one of the "return" in a land that smells like home. The Alta Langa represents our origins, in particular those of Armando Piazzo, whose family came from San Bovo, the village entitled to Bovone, the patron saint of cattle. It's not a coincidence that the symbols of our winery are the ox and the cart full of grape: Armando used to transport this way the grapes freshly harvested, as well as his grandfather from San Bovo, who carried wood in the same way to sell it at the market in Alba every morning. It's the land in which we wanted to invest strongly for the affective value that binds us, and to contribute to its growing fame. We thus expand our range of the typical wines of the territory: after Langhe and Roero, today we give our personal voice to the Alta Langa.

Bottle sizes: 75 cl



Vineyards: various

Varietal composition: Pinot Noir and Chardonnay

Harvest period: last decade of August with manual collection and selection of the bunches.

Vinification and ageing: pressing of the bunches. Fermentation in stainless steel tanks at controlled temperature and maturation for 7/8 months on the lees with bâtonnage.

Sparkling method: the spring following the harvest the wine is bottled and takes place the "bottle refermentation" according to the classic method process. Then it spends at least 30 months in the bottle in underground cellars and about one month on pupitre for the separation of the sediment.

Disgorgement and dosage: the liqueur d'expédition added after disgorgement is prepared using chardonnay, fermented and aged in wood, from previous years and sugar

Alcohol: 12,50 %

Colour: Straw yellow with slight golden reflections. Delightful sparkling with fine and persistent "perlage".

Nose: complex, elegant. White pulp fruit melted with yeasts, crust of bread and dried fruit hints.

Taste: dry, full, of good persistence and with pleasant acid freshness.

Food pairings: recommended with fish and shell- fish dishes, it is perfect for an elegant aperitif with a good cutting board of cold cuts and young cheeses and also all through the meal.