



# Alta Langa DOCG

The elegance of a great metodo classico that remains on the lees for more than four years, showcases the Pinot Noir and Chardonnay grapes cultivated on the Langa hills. The long aging on the lees imparts notes of bread crust in a complex, full bouquet. Very dry, long and savoury, it brightens up the glass with a fine and persistent perlage. Great as an aperitif or while dining.



## TECHNICAL DATA

**Composition of the soil:** grounds mainly clayey.

**Planting Density:** about 4800 per ha.

**Breeding system:** Gouyot.

**Grape Harvesting:** At the end of August/start of September.

The grapes are putted in boxes and pressed with soft squeeze.

**Vinification:** The most ferments in steel tanks and a small percentage of 10% in "barriques". In the next springtime, the basic wine is prepared for the fermentation in the bottles, adding selected yeasts and sugar. Then is bottled and the bottles are putted in a fresh place for the fermentation and to produce the fine bubbles called perlage. The wine is left in contact with yeasts at least 4 years, to acquire flavour, then bottles are placed on racks called "pupitres", shaker ("coup de poignet"), stocked on end ("sur les pointes") and finally turned ("remuage") to cause yeast sediment to sink onto the cork. The lees are removed during degorgement usually after freezing the bottle neck.

## ORGANOLEPTIC DATA

**Classification:** Alta Langa DOCG

**Grape:** Chardonnay and Pinot nero

**Colour:** light golden yellow.

**Perlage:** Fine and persistent.

**Perfume:** crust of bread and yeasts are unit to the primari perfumes of chardonnay and pinot black.

**Taste:** soft, gentle and intense, full body of the pinot and softness of chardonnay.

**Coupling:** great as an aperitif or while dining

## ANALYTIC DATA

**Alcohol Content:** 12,5 % vol.

### BERA AZIENDA AGRICOLA

Via Castellero Cascina Palazzo, 12 - 12050 Neviglie (CN)

t. 0173 630 194 - 0173 630 500

info@bera.it - bera.it