

VITE COLTE®

CANTINE IN BAROLO

Oltrequota Cinquecento

Alta Langa Brut Millesimato DOCG



WINEMAKING PHILOSOPHY

The Pinot Noir and Chardonnay vineyards used to produce this sparkling wine are located in the Alta Langa at an altitude of between 500 and 600 metres above sea level. The sedimentary soils are of marine origin; calcareous with alternating layers of marl and sand.

Temperature-controlled fermentation takes place and the wine rests and clarifies (separately) on the lees until the following spring, when the Pinot Noir and Chardonnay are blended and the liqueur de tirage is added. After a minimum of 30 months' bottle ageing at a temperature of 15°C, the wine is riddled, then disgorged and dosed. After another few months spent ageing in the bottle, we have an elegant and harmonious Alta Langa Brut, the perfect aperitif.

TASTING NOTES

Colour: straw yellow with a fine, persistent perlage

Bouquet: the aromas range from crusty bread to yeast and dried fruit, with some floral notes

Palate: full and rich, with good acidity and a creamy sensation created by the fine sparkle, which cleans the mouth and conveys a nice aromatic persistency

STATISTICAL INFORMATION

Grape variety: 80% Pinot Noir 20% Chardonnay

Alcohol: 12.50 % vol.

Sugar content: 6 g/l ± 2

Appellation: Alta Langa DOCG

Aging: Minimum 30 months' bottle ageing at a temperature of 15°C

