

**AZIENDA AGRICOLA SORDO GIOVANNI**

*di Sordo Giorgio*



## **ALTA LANGA DOCG METODO CLASSICO EXTRA BRUT**

Denominazione di Origine Garantita e Controllata

**2020**

Alta Langa DOCG sparkling wine represents one of the finest excellences of this region. It is a denomination with a much longer history: it was the first traditional method sparkling wine to be produced in Italy, dating back to the early 19th century. The production area covers a wide region of Piedmont, encompassing three provinces—Alessandria, Asti, and Cuneo—on the right bank of the Tanaro River, across 149 municipalities. Production is limited to only two grape varieties: Pinot Noir and Chardonnay, either used on their own or blended in varying proportions. The vineyards must be located in hilly areas with marl, limestone-clay soils, and at a minimum altitude of 250 meters above sea level. The aging period on the lees is exceptionally long—at least 30 months.

**Wine Appellation:** Alta Langa DOCG

**Grape Variety:** 70% Pinot Noir, 30% Chardonnay.

**Available Format:** 0.75 L.

### **Vineyard Technical Characteristics.**

**Production Area:** Langhe, Roero, and Monferrato.

The grapes were carefully selected from our trusted growers.

**Altitude:** Over 250 meters above sea level

**Soil:** Marl, limestone-clay composition.

**Vinification:** Destemming and soft pressing, white vinification in stainless steel tanks at low temperatures.

Aging on fine lees for 6–8 months. The maturation follows the traditional classic method, with secondary fermentation in the bottle and aging on the lees for 36 months.

### **Organoleptic Characteristics.**

**Appearance:** Straw-yellow colour with golden highlights.

**Perlage:** Fine and persistent bubbles.

**Aroma:** Notes of white fruit and citrus, with final hints of bread crust and yeast.

**Taste:** Harmonious on the palate, marked by a delicate sapidity.

**Serving Temperature:** 6°–8°C.

**Aging Potential:** Over 8 years from disgorgement.

### **Technical Specifications.**

**Alcohol Content:** 12% Vol.

**Acidity:** 6 g/L.

**Sugar:** 5 g/L.



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