ERBALUNA

ALTA LANGA EXTRA BRUT

It requires the collaboration of the high hills of Asti, the soils rich in marl and sand, the cool, breezy climate, and a long tradition of the classic method that dates back to the mid-19th century. It is made with grapes harvested in a single harvest.

These are the premises for an experience that enchants the senses and evokes nature, early in the morning when the sun is still timid, the moist earth dotted with countless tiny dewdrops.

Appellation: Controlled and Guaranteed Designation of Origin.
Training system: Guyot.
Grape variety: 70% Pinot Noir – 30% Chardonnay
Soil composition: Marl, calcareous-clayey
Altitude: approximately 350 meters above sea level
Harvest period: Hand-picked mid-August/early September.
Yield per hectare: 11,000 kg/ha maximum by law
Wine yield: 7,150 liters maximum by law
Vinification and refinement: soft pressing, fermentation in steel and a long refinement on the lees for at least 30 months
Yield: 1,350 liters
Dosage: Extra Brut
Storage: Store the bottles horizontally in a dry, ventilated place with humidity no higher than 70%. The ideal temperature should be between 10°C and 14°C.
Serving temperature: 6-8°C
Organoleptic Characteristics:
COLOR: Bright straw yellow with golden reflections.
AROMA: Immediately, white flowers such as lime, jasmine, and hawthorn, fresh fruit reminiscent of white peach and pink grapefruit. As it ages, these aromas become more mature, focusing on candied fruit, almonds, and dried figs. Mineral notes.
TASTE: It stands out for its extraordinary harmony between freshness and structure, the result of the delicate acidity and fruity notes that appear on the nose and are also present on the palate. As it ages, minerality and salinity take over. The creaminess induced by the fine perlage and the long aromatic persistence offer absolute comfort.
Pairings: It is ideal as an aperitif, or throughout the meal with all fish-based first and second courses, rabbit, chicken, and pork. Sublime when paired with truffles.

AZ. AGRICOLA ERBALUNA
Fraz. Annunziata Pozzo, 43
12064 La Morra (CN)
Email: biovini@erbaluna.it
Tel: +39.0173.50800
www.erbaluna.it