



GRIMALDI

ALTA LANGA DOCG Brut



Grape	Pinot Nero 60%, Chardonnay 40%
Product area	Vineyard is coming from the factory Groppone in the village of Dogliani.
Surface	1,07 hectares
Altitude	430 mt above sea level
Exposure	West
Land	calcareous, clayish marl
Type of cultivate	grown in rows with classic Guyot pruning
Period of plant	Last week in August
Vinification	from the pressing of the grapes a prime must is obtained that, when cleaned and filtered is put to ferment in steel vats at a temperature of 17. In the spring it is bottled together with the addition of carefully selected yeasts and left to ferment according to the traditional method within the bottles. After at least 30 months the disgorgement is carried out and the bottles are sealed with the final cork.
Production	Bottles n° 8.000
Colour	pale yellow and brillant
Boquet	intense, floral with notes of acacia flowers, with re-fined, lingering perlage.
Taste	pleasantly fresh and elegant, with intense notes of yeast, crusty bread and honey, with good structure and persistence
Alcohol percent	12,74% Vol.
Total acid	6,08 gr./lt.
Sugar	5,9 gr./lt.
Extract dry reduced	19,9 gr./lt.
Temp. of tasting	6° - 8°
Recommend	Goes well with: an excellent aperitif, goes well with shellfish and with all dishes but especially with fish