



ALTA LANGA DOCG “SIVÀ” VERSO ALTRI LIDI 2018

2018 tended to be similar to the classic vintages that characterized the Langa climate up to 20 years ago. Without excesses in terms of both heat and rain, the climate allowed for good phenolic and technological ripening. The wines thus turn out to be austere and not extreme.



Municipality: Sinio

Surface area: 0.5 ha

Year of planting: 1997

Exposure: West

Grape variety: 100% Chardonnay

Alcohol: 13%

Dosage: Brut with 4 g/L, liqueur made from original wine

Planting density: 4500 vines/ha

Type of Harvest: Manual

Soil conformation: Clayey-calcareous marls with good presence of sand and sandstones of Langa that originate an evolved loamy-sandy soil

Vinification: Direct and gentle pressing of the grapes, fermentation of the must at low temperatures (16°C).

Yeasts: selected for both tank fermentation and bottle refermentation

Aging: Bottle re-fermentation (classic method) at 15°C and aging on the fermentation yeast for 47 months.

Production: 5000 bottles per year, 1400 bottles in this 47-month disgorgement

Size: 0.75L - (1.5L present as 2018 vintage not available in the limited edition)



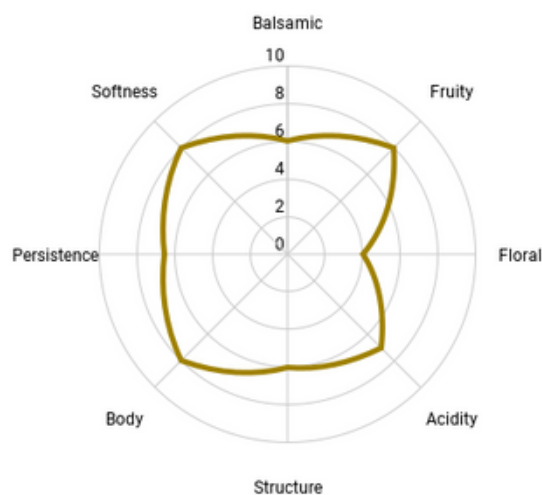
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Color: clear, straw yellow with fairly intense golden reflections, perlage is very fine, fairly persistent with fairly numerous bubbles, consistent to the eye.

Bouquet: quite intense and complex, fruity of ripe apple, pineapple and citrus, herbaceous, fine bread crust and well present.

Taste: sweetish, quite warm the entry and very soft in the mouth. The apple fruitiness and warm pineapple sensation is interesting. The mineral is very present. Freshness and acidity reveal themselves in the finish along with a hint of almond. Classic method soft and enveloping rather than straight and sharp. Savory and full-bodied, quite balanced overall and quite intense. Rather persistent in the mouth, it is fine, ready and harmonious.

Food pairings: It can be served both as an aperitif and to accompany the toasts of great occasions. Serve at 8-10" C.



SIVÀ

METODO CLASSICO
ALTA LANGA