



ALTA LANGA DOCG

“SIVÀ” 2019

The 2019 vintage was marked by extremes of weather: on the one hand the long summer periods of extreme heat, and on the other hand the extraordinary rainfall episodes that helped to keep water available for the vines. The result is therefore a well-balanced product and, despite the extreme heat, well endowed with the characteristics of acidity and freshness for the production of a sparkling wine.

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

Harvest type: Manual

Soil conformation: Clayey-calcareous marl with a good presence of sand and sandstone from the Langa, resulting in 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 re-fermentation

Ageing: Re-fermentation in the bottle (classic method) at 15°C and maturation on the fermentation yeast for 36 months.

Production: 5000 bottles per year, 1400 bottles in this 36-month disgorgement

Format: 0,75L - (1,5 not available with 36 months ageing)





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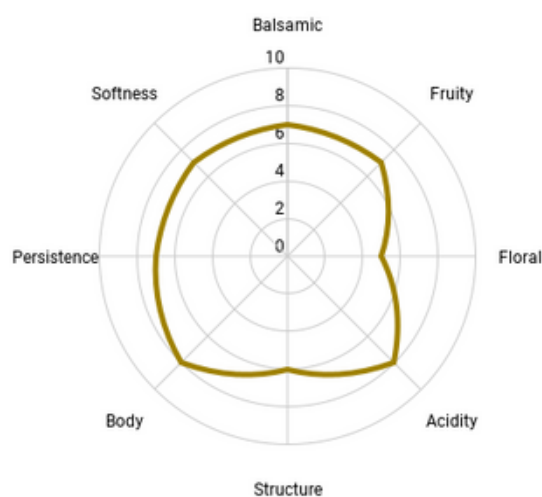
Colour: Clear, fairly intense straw yellow with golden reflections. The perlage is very fine, quite persistent with fairly numerous bubbles.

Bouquet: intense and broad, fine, herbaceous, fruity of apple and pineapple bordering on apricot, and floral of elderflower, delicate crust of bread intertwined with a slight hint of beeswax.

Taste: sweetish, not very warm on entry but very smooth. In the mouth the bread crust immediately prevails, but then the fruitiness of apple and the warm sensation of pineapple, the spiciness of resin and beeswax. The mineral is very present. The delicate almond accompanies the sensation until the end of the persistence on the palate. Vibrant freshness on entry that then blends with the warm sensations mentioned earlier until it is lost, making this classic method soft and enveloping rather than straight and sharp, but never flat.

Quite savoury, full-bodied, fairly balanced and intense. Rather fine, ready to drink and harmonious.

Food pairings: 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