



ALTA LANGA DOCG “SIVÀ” 2018 RISERVA

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. The Riserva version is offered for the first time by our winery with the 2018 vintage. The base is identical to that of the classic, i.e. 100% chardonnay, with 60 months on the lees in the bottle. The smoothness and roundness characteristics of the 2018 vintage prompted us to devise this version of Sivà, which is produced in a limited edition of 462 bottles and 69 magnums.



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 60 months.

Production: 462 bottles and 69 magnums

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



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Color: Clear, deep straw yellow with golden reflections. The perlage is very fine, quite persistent with numerous bubbles, consistent in appearance.

Bouquet: Intense and complex, fruity of ripe apple, pineapple and citrus, herbaceous, bread crust, balsamic hints and resin.

Taste: Dry, quite warm the entry and quite soft in the mouth. The fruitiness of apple and warm pineapple sensation is interesting. A hint of almond. Mineral is very present along with freshness and acidity. Classic method soft, enveloping but also structured. Savory, full-bodied, balanced and intense. Persistent, fine, ready, harmonious.

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

