

ALTA LANGA AIRALI PAS DOSÉ METODO CLASSICO

ALTA LANGA DOCG

The wine takes its name (Airali) from the hillside where the vineyards are planted in Cissone (CN) at about 600 metres above sea level. The cuvée, or blend, typically comprises Pinot Noir and Chardonnay, the latter added in variable measure from 25 to 35% of the total, depending on the characteristics of the vintage.

The grapes are placed whole in the pneumatic press: when the must from first draining has been eliminated, fermentation of the must resulting from further pressing cycles is started (at a temperature of 22°C) for preparation of the base wine. In March following the harvest, the wine is bottled for the second fermentation, stored horizontally in pupitres and left to age for at least 30 months. After the bottles have been disgorged, liqueur d'expédition is added, which for the Pas Dosé type is limited to topping up the bottle with the same wine.

Sensory profile: in the glass the colour is an intense yellow with golden highlights and a fine, persistent pérlage. The aroma is typical and intense, with marked notes of bread crust, nuts, dried figs and honey. On the palate it is elegant and savoury, agreeably dry and harmonious, with excellent structure.

Suggested pairings: Ideal as an aperitif, it goes well with fish dishes, pasta, risotto and fresh cheeses, but is also a spumante to enjoy throughout the meal.

Recommended serving temperature: 8-10°C.



Appellation	Grape	Vineyard Area
Alta Langa DOCG Pas Dosé	pinot noir e chardonnay	Ha 4,80
Township	First year of production	
Cissone	2013	

Formats

