

# Ettore Germano

## ALTA LANGA DOCG EXTRA BRUT



**VARIETY:** Pinot Noir – Chardonnay

**ALTITUDE:** about 500/570 m.a.s.l.

**ESPOSIZIONE:** South East – South West

**AVERAGE AGE OF VINEYARDS:** 20 years

**SOIL STRUCTURE:** Medium mixture, limestone, stones

**HARVEST PERIOD:** Beginning of September

### VINIFICATION

The grapes are hand-harvested and placed into small plastic baskets, and are brought to the winery where they are immediately pressed in whole cluster, tacking free-run juice. The alcoholic fermentation for both grapes will be kept at a low temperature, Chardonnay in 500l French oak barrels and Pinot Noir in steel tanks. Once the alcoholic fermentation has completed, the wine will remain on the lees for a period of refinement, at this time, periodic bâtonnage are carried out. After the tirage the wine will age on its lees for another minimum 30 months before the disgorgement and dosage (addition of liqueur d'expédition) takes places.

### TASTING NOTES

**Color:** Intense straw yellow color with a fine and persistent perlage.  
**Nose:** Bread crust, dried fruits (peach, apricots), with some underlying floral notes. **Palate:** Full and rich with a good acidity and creamy sensation given by the perlage which helps to clean the mouth and gives a good aromatic persistence.

**PARINGS:** Sparkling wine is always a way to celebrate with friends and loved ones but can also be a wine that pairs well with salami and cheese, a quiche or even shellfish.