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SPARKLING WINE / CLASSIC METHOD

## Alta Langa spumante D.O.C.G.

🔥 SPARKLING WINE CLASSIC METHOD PAS DOSE'



**Type:** Sparkling wine Classic Method produced with traditional second fermentation in the bottle.

**Production area:** Chardonnay vineyards cultivated on “Fraschetta” small area inside Alice Bel Colle village.

**Grape:** 100% Chardonnay.

**Colour:** intense golden colour with perlage fine and persistent.

**Aroma:** floral bouquet with notes of bread crust and dried fruit.

**Palate:** rich with a good structure, flavours of grapes and citrus and finishing cleanly with refreshing acidity.

**Analytic data:** Alcohol 13,5% vol Residual sugar 0 g/l  
Total Acidity: 6.5 g/l

**Winemaking process:** traditional classic method with second fermentation in the bottle, and aging on the lees for at least 36 months.

**How to serve it:** 6-7°C.

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Cantina Alice Bel Colle Società Cooperativa

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