RONZANO

METODO CLASSICO

Alta Langa

D.O.C.G.

BRUT

GRAPES	Chardonnay e Pinot Nero
PRODUCTION AREA	Mango, Piedmont
CLIMATE	Temperate
SOIL	Clayey - calcareous
ALTITUDE	500 m s.l.m.
VINE TRAINING SYSTEM	Guyot
YIELD PER HECTARE	70 quintal/ha
AVERAGE AGE OF VINES	15-20 years
VINIFICATION	Stainless steel tanks at temperature controlled + battonage 6 months

COLOUR	Straw yellow with golden reflections, a sparkling wine with a fine and persistent "Perlage"
PERFUME	Complex, attractive, delicate with hints of white pulp fruit, mineral bread crust
TASTE	Dry, hints of citrus elegant intense, rich structure and long mineral aftertaste
LONGEVITY	4-6 years

PAIRING	Aperitif, fish-based dishes and throughout the meal
SERVING TEMPERATURE	4° - 6°

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