

PECCHENINO

ALTA LANGA PSEA

Designation: Alta Langa D.O.C.G.

Variety: 65% pinot noir and 45% chardonnay

First vintage produced: 2014

Harvest time: first week of September.

Vinification: from pinot noir and chardonnay grapes grown in vineyards at an altitude of 700 m in the municipality of Bossolasco. The soil is of medium texture, composed of silt, clay, sand, with whitish calcareous marls. The south-east facing terrain is very steep, as is typical of the Alta Langa region. The harvested grapes are cooled in cellars at about 12°C before being softly pressed. The must obtained, after an initial decantation, is left to ferment in steel tanks at 16°C. At the end of fermentation, the wine is racked partly into barriques and partly into barrels, where it remains for about 9 months in contact with the fine lees, with repeated battonages. It is then decanted into steel tanks and prepared for the draught phase (bottling for frothing).

Ageing: the bottles are then stored lying down for over 36 months at a temperature of 14/15°C in contact with the yeasts. After the remuage phase (turning the bottle to bring the solid residues to the neck), the bottles are disgorged to remove the crown cap and the fermentation lees. The bottle is then topped up with the same wine and corked, without additions (pas dosé).

Description: in the glass, it has a brilliant straw yellow colour. The nose is floral and fragrant, with hints of bread crust, pastry biscuits, croissant, toasted hazelnut. On the palate it is enveloping and elegant, with a fresh and mineral acidity that gives finesse to the palate. The perlage is fine and enveloping.

Food Pairings: aperitif with sliced salami and cheese. Raw fish starters. Pasta and white meat main courses; baked fish.

