Il Cascinone Alta Langa Brut Rosé, Alta Langa DOCG 2020

IAR90182020

Tenuta Il Cascinone

— Piemonte, Italy

Elegant pink sparkler from the footlhills of Piemonte. Part of the small but growing traditional Alta Langa appellation - a delightful metodo classico rosé produced solely from Pinot Noir, with extended time on lees.

Production

After hand harvesting the fruit is transported to the winery and chilled to 5° C. Whole bunches are gently pressed using a pneumatic press (no SO2 is added at this stage). After settling for 48 hours the juice is racked and fermented at 16° C. It rests on its lees for 2 months before secondary fermentation in bottle at 12° C. In total the wine spends 4 years on its lees, in a cool underground cellar, to add richness and complexity to the wine.

Tasting note

Pale salmon pink with a fine mouse, savoury aromas with hints of subtle red fruit and gentle brioche notes. Layers of tasty strawberry, raspberry and bready characters give a broad and generous palate with a long, and persistent finish.

Food Match

Ideal as an aperitif or party wine.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
Alta Langa DOCG

Winemaker:
Carlo Manera

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan