Il Cascinone Alta Langa Brut, Alta Langa DOCG 2021

IAR0692021

Tenuta Il Cascinone

— Piemonte, Italy

A traditional method Piemontese sparkling wine which is really gaining a name for itself both inside the region and beyond. 100% Pinot Noir aged 4 years on lees.

Production

The fruit was sourced from the cooler sites of the Il Cascinone estate. The fruit is hand-harvested, transported to the winery, and chilled to 5° C. Whole bunches are pressed, and after settling for 48 hours the juice is racked and fermented at 15° C. After secondary fermentation in bottle the wine rests in a cool underground cellar for 4 years on lees to give it richness and complexity. It is then hand riddled and disgorged.

Tasting note

Fresh apple and honey on the nose with complex savoury brioche characters. On the palate ripe orchard fruit flavours come to the fore with some leesy, toasty notes in the background. Medium-bodied with fresh acidity, an attractive creamy texture and prominent fruit on the finish.

Food Match

A characterful and classy aperitif wine - perfect with canapés

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
Alta Langa DOCG

Winemaker:
Claudio Manera

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan

Bottle Barcode:
NONE