Il Cascinone Alta Langa Extra Brut Riserva, Alta Langa DOCG 2020

IAR0952020

Tenuta Il Cascinone

— Piemonte, Italy

This is Carlo Manera's first Alta Langa Riserva release from the Tenuta Il Cascinone estate - a rich and complex traditional method sparkling wine produced solely from Pinot Noir and aged on lees for 60 months.

Production

Produced from 100% Pinot Noir sourced from the cooler sites of the Tenuta 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 for 60 months on lees. It is then hand riddled and disgorged.

Tasting note

Ripe apple and honey notes on the nose with savoury, lightly toasty characters. The palate is rich and complex with orchard fruit balanced by citrus acidity, layers of honeyed brioche, a round and creamy texture and a long finish.

Food Match

Enjoy with seafood including Fritto Misto, and risotto with porcini mushrooms.

ABV:
12.50%

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