

## Alta Langa Rosè Riserva Docg "Silvi"

Grapes used: 100% Pinot nero selected in our vineyards cultivated in Bubbio at 250 m.s.l. harvested by hand to ensure the highest quality.

Breeding system: Guyot

Planting density: 5200 plants per hectare (ha)

Yield: 65 quintals per hectare (ha)

Grapes yield into wine: 50%

Production technique: the harvest is followed by a very soft pressing. The must is subjected to a static clarification and subsequently to fermentation at a controlled temperature (12-13 °C) in stainless steel tanks.

The second fermentation occurs in the bottle according to the classic method for about 40-50 days in the cool underground cellars of Cascina Pastori, followed by permanence on the lees for a minimum period of 60 months. Traditional riddling on pupitres and disgorging à la glace.

The following is an ideal period of aging in the bottle.

Color: onion skin pink, fine and very persistent perlage.

Bouquet: intense, determined, deep and elegantly enveloping, mineral aromas reminiscent of talc and powder, typical Pinot Noir notes of raspberry, red currant, red spring flowers.

Taste: well balanced between body and freshness, excellent in structure, silky and harmonious perlage in the mouth, it shows an interesting flavor and minerality, soft and not aggressive dosage, excellent persistence.

First year of production: 2011.

Alcohol: 12.50% vol.

Total acidity: 6.98 g/lt.

Dry extract: 19,40 g/lt.

Serving temperature: 6-8 °C

Food Pairings : We advise First and second dishes of Fish and / or Lean meats, fresh cheeses.

Winemaker: Riccardo Cotarella.

