



F A M I L Y F A R M

ALTA LANGA



Exposure: south-west

Altitude: 500 m above sea level

Type of soil: calcareous

Average age of the vines: 10/15 years

Yield per hectare: 10 000 kg

Harvest: first week of September

Fermentation tank: stainless steel temperature controlled

Fermentation temperature: 12° C / 54°F

Duration of the fermentation: 20 days

Tank of aging: stainless steel for six months sur lie

Re-fermentation: in bottles (Classic Method)

Temperature of re-fermentation: 18°C / 64°F

Serving temperature: 6° C / 43°F

Tasting glass: tight tulip

Storage: vertical bottles

Life: 2-3 years from disgorgement

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