



“Orme”

ALTA LANGA DOCG PAS DOSE'
SPARKLING WINE CLASSIC METHOD

Grape: Pinot Noir 100%

Planting Year 2004, that develop on 2 HA of clay-sandy soil, rich in silt and rocky layers. Cultivated in Gouyot with a density of 5000 plants/ha.

West/ North West exposure

From 550 e 650 msl

Harvest:

Selected grapes and harvested by hand
in the last the days of September in 20 kg perforated boxes.

Vinification:

Soft pressure with elimination of the colored fraction and obtaining of the must. Clarification by nitrogen flottation to avoid oxidation of aromas.

Addition of selected *Saccaromyces Cerevisiae* yeasts and conduction of the alcoholic fermentation at a temperature of 15°C, in temperature- controlled tanks.

Static clarification during the winter

Draught:

In the crescent moon week in March or April, in the following year of the harvest with the addition of yeasts for the second fermentation

Refininig:

In bottle on lees for 30 months. During the refining period sediments are carried in suspension at least twice (Coupé de Poignet)

Disgorgement:

After 30 months on lees is done by hand on pupitres riddling and final disgorging

Analytic characteristics:

Alcohol 13,50% Vol.

Total Acidity 7.30 g/l

Total sulphur 96 mg/l

Residual sugar 2/3 g/l

Extract 23g/l

Characteristics:

Light straw colour with fine and creamy foam, a delicate smell of white flowers and green apple, they evolve in exotic fruit and fresh hay. With a warm and creamy taste, dry and strong, crisp and very fresh

Pairings:

In all occasions as an aperitif.

With first courses and second dishes of white meat and see food

Serve cold 4C°



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