



## “Chérie” BRUT SPARKLING WINE

**Variety:** Pinot Noir and Chardonnay

**Production area:** vineyards of the hills typical of Langa  
Vineyards in Canelli and Loazzolo

**Harvest:** end of September

**Vinification:** soft pressing of grapes, decanting  
must, fermentation at controlled temperature in  
thermo conditioned tanks to 14-15 ° C

**Ageing:** in stainless steel tanks, fermentation in the  
summer following the harvest

**Sparkling and fermentation:** The wine makes a second  
fermentation in steel tank (Charmat Method) at 16°C  
until reaching 4.5 bar overpressure, and the yeasts  
with help of batonnage daily for a period of 4-6 months  
where It is enriched with complexity and harmony and  
appears characteristic sensation of bread crust

**Bottling:** made the following winter in heavy bottles  
champagnotte

**Colour:** light straw tending toward green with fine and  
creamy foam, fine and persistent

**Smell:** distinctive, delicate, with pleasant floral and  
mineral notes, finely almond and bread crust

**Taste:** warm and creamy, fruity, fresh and pleasantly  
soft

**Temperature:** 4-6 °C

**Pairings:** appetizers, fish dishes,  
main courses meatless and delicate dishes, excellent as  
an aperitif

