



English



## ALTA LANGA D.O.C.G. Bolle di Luna Brut Vintage

### GRAPES AND VINEYARD NOTES

Variety: Chardonnay 70%, Pinot Nero 30%  
Training system: guyot pruning system  
Orientation: East-/North-East  
Soil: clayey  
Harvest: end of August

### PRODUCTION AREA

Neviglie

### VINIFICATION AND AGEING

Grapes are manually harvested. After soft pressing the must, only, is left for fermentation: 90% in stainless steel tank and 10% in barriques.  
The wine is bottled in the following spring and the second fermentation is done as classic method with the yeast in the bottles.  
4-year min. fermentation in bottle and 3-month min. ageing in bottle after "degorge-ment".

### ORGANOLEPTIC CHARACTERISTICS

Colour: golden yellow  
Flavour: intense, pervasive and complex. Fruits and flowers notes  
Taste: fresh, dry and elegant. Long and persistent ending.  
Alcoholic content: 12.5% Vol.  
Total acid content: 6.9 gr./lt.

### FOOD MATCHING AND SERVICE NOTES

Perfect with fish, but also recommended with all kind of meat like chicken, rabbit, pork and veal.  
To be served at 6° - 8°

### AWARDS

Harvest 2008: 89/100 grading awarded by Andreas Larsson, "Best Sommelier worldwide in 2007"