

Sphegodes

Alta Langa docg



Grape: Pinot Noir (vinified as a white wine).

Vineyard: Calcareous-sandy and marly soil. Hillside exposure over 400 m altitude. Vines trained with the traditional short Guyot system. In our Pinot Noir vineyards, cultivated by hand without the use of pesticides and following organic farming methods, Ophrys sphegodes—small black orchids, the most representative species among the wild orchids of the WWF-affiliated Loazzolo oasis—grow naturally.

Production Technology: Grapes are hand-harvested at full ripeness with careful selection of bunches in small perforated crates. After crushing and gentle pressing, the pomace is separated from the free-run must. Fermentation takes place with estate yeasts. Cold stabilization follows during winter. Bottling for secondary fermentation ("tirage") is carried out under the waxing moon in the spring following harvest, with the addition of yeasts for the prise de mousse. Bottle aging on the lees for 30 months. Manual riddling and disgorgement without sugar addition (pas dosé) before final bottling. Suitable for aging.

Organoleptic Characteristics: Straw yellow color with fine and persistent perlage. Typical aromas of currant and floral notes of violet. Fresh, dry, fruity, and savory taste.

Food Pairings: An ideal sparkling wine for aperitifs or with first courses without tomato, white meats, and seafood cuisine. Also suitable for fresh cheeses.

Oenological Characteristics:

Alcohol content: 13% vol.

Residual sugar: < 2 g/l

Total acidity: ~ 7,5°

pH: 3,2

Sulphites: < 0,09 g/l

Presentation: 75 cl bottles in boxes of 6.