



CASA GRENGHE

San Damiano d'Asti



Alta Langa Rosé Extra Brut - Privé

Denomination: Alta Langa DOCG

Grape Variety: 85% Pinot Nero, 15% Chardonnay

Production Area: Piedmont, Municipality of Benevello

Harvest: Hand-harvested in late August

Training System: Vertical trellis (VSP)

Pruning: Guyot

Planting Density: 4,800–5,000 vines per hectare

Vinification: Gentle pressing followed by fermentation in temperature-controlled stainless steel tanks. In late spring, the wine is bottled for secondary fermentation, where the sparkling process takes place.

Serving Temperature: 8–10 °C (46–50 °F)

Color: Displays a bright, elegant, and luminous rosé hue, enhanced by a fine mousse and a delicate, persistent perlage that heightens the sense of refinement and freshness typical of Alta Langa sparkling wines.

Aroma: The nose reveals delicate and refined aromas, with subtle floral and fruity notes. The softness of Pinot Nero harmonizes beautifully with the freshness of Chardonnay, creating an elegant and complex bouquet.

Palate: Harmonious and lively on the palate. Fine bubbles accompany an elegant structure, perfectly balancing freshness, softness, and minerality. The finish is pleasantly persistent, with delicate hints of red berries and floral nuances that enhance its overall finesse.

Food Pairing: Ideal with seafood appetizers, shellfish, light pasta dishes, delicate meat preparations, or vegetable-based courses. Also perfect as a sophisticated aperitif, elevating convivial moments and refined tastings.

Additional Notes: Alta Langa Rosé Extra Brut expresses its elegance at its best when served chilled, allowing the fine bubbles to reveal structure and finesse. Excellent also with fresh or delicate cheeses, creating harmonious and enjoyable pairings.

Fine Wines of Monferrato