

Fontanafredda

Vigna Gattinera Alta Langa DOC Brut 2004

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WHITE
CHAMPAGNE &
SPARKLING



ITALY



PIEMONTE



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Sparkling Pinot Noir from northern Italy, golden in colour, redolent of white peaches and pears, with a warm nose of fresh bread and toasted nuts, a whipsmart acidity and a farewell breath of spice.

VINIFICATION

Grapes promptly pressed gently. Must moves to heat-conditioned tanks for decantation. Part of the clear must ferments in stainless steel at low temp (18-20°C), other in barriques in cellars (max 20°C). Wood-fermented wine matures on lees until spring. Both lots blend. Second bottle fermentation initiates in May, followed by lees ageing in cool, dark cellar.

FOOD MATCHING

Wonderful aperitif, but above-all – on account of its undisputed personality – an excellent, classy match for all dishes.

SIZE	75cl
VINTAGE	2004
ABV	12%
GRAPE VARIETIES	Pinot Nero (100%)
CLOSURE	Natural Cork
SKU CODE	A6926104
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
SKU	A6926104