

PODERE GAGLIASSI

MONFORTE D'ALBA - ITALIA



ALTA LANGA 2020

Type: White.



Variety: 50% Chardonnay 50% Pinot Noir.

Area of Production: Monforte d'Alba.

Altitude: 400-450 m asl.

Harvest: selection and hand picking in early September.

Vinification: direct pressing, fermentation in stainless steel tanks and refermentation in the bottle.

Aging: in stainless steel, on the lees for 36 months, in bottle.

Tasting and Color: The complexity of the aroma is characterized by hints of yellow flowers, white-fleshed fruit and a delicate crust of bread. The mouthfeel is firm but at the same time fresh and elegant. .

Alcoholic degree: 12.5% vol.

Formats: 0.75 l.

Serving Temperature: 8 °C.