



OVERVIEW

Alta Langa is a denomination in Piedmont exclusively for sparkling wine made in the classic method that is, with the bubbles created in the bottle (à la Champagne). It is located in the Langhe and Monferrato areas, overlapping several other denominations for different styles of wine. Though it covers an expansive area, there are only about 190 acres being used for Alta Langa production. Alta Langa is a DOCG, the highest quality level for Italian wine. Alta Langa wines are made mostly from Chardonnay and Pinot Nero (aka Pinot Noir), and depending on the blend and the amount of skin contact with the Pinot Nero, they can be either white or rosé. The wines spend 2½ years in contact with the lees in the bottle, which imparts the toasty, yeasty aroma typical of all aged classic-method sparkling wines. If labeled Riserva (reserve), the lees contact must be at least 3 years. In Alta Langa, the wines are not allowed to be overly sweet; they can be extra dry (slightly sweet), brut (little or no sweetness), or brut zero (no detectable sweetness at all).

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