

PODERE GAGLIASSI

MONFORTE D'ALBA - ITALIA



Alta Langa

Type: White

Grape Variety: 50% Chardonnay, 50% Pinot Noir

Production Area: Monforte d'Alba

Altitude: 400–450 m above sea level

Harvest: Selection and manual harvest in early September

Vinification: Soft pressing, first fermentation in stainless steel tanks, and secondary fermentation in bottle

Aging: In bottle, on selected lees, for 36 months

Tasting and Color: The complex aroma features notes of yellow flowers, white-fleshed fruit, and a delicate hint of bread crust. On the palate, it offers a bold entry, balanced by freshness and elegance

Alcohol Content: 13% vol

Bottle Sizes: 0.75 L, 1.5 L

Serving Temperature: 8°C

