

Alta langa

D.O.C.G.

QUALITY SPARKLING WINE
TRADITIONAL METHOD, BRUT
VINTAGE 2019

ISPIRO



Product specification

D.M. 21.02.2011 and subsequent amendments

Grape variety

75% Pinot nero - 25% Chardonnay

Production area

Acqui Terme (AL)

Colour

Intense yellow with golden hues with fine and persistent perlage

Hints

Fragrant and complex with floral hints of elderflower or acacia, warm notes of chamomile, honey and bread crust

Taste

Dry, warm and harmonious, with a correct acidity that refreshes, long and persistent final

Alcohol content

12% vol.

Capacity

75 cl

Aging

36 months of aging in bottle

Total acidity

5 gr/l

Total sugar

6,2 gr/l

Pressure

5,5 bar

Service temperature

8 - 10° C



Contains sulphites



The vintage year is stated on the legal label of the bottle

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