



Il Cascinone Alta Langa Brut Rosé, Alta Langa DOCG 2021

IAR9018 TENUTA IL CASCINONE PIEMONTE, ITALY

12% | 6 x 75cl | Cork

Pinot Noir 100%

Vegetarian, Vegan, Sustainable, Sparkling

Elegant pink sparkler from the foothills of Piemonte. Part of the small but growing traditional Alta Langa appellation - a delightful metodo classico rosé produced solely from Pinot Noir, with extended time on lees.

Boutinot
WINES

Il Cascinone Alta Langa Brut Rosé, Alta Langa DOCG 2021

IAR9018 TENUTA IL CASCINONE PIEMONTE, ITALY

PRODUCTION

After hand harvesting the fruit is transported to the winery and chilled to 5° C. Whole bunches are gently pressed using a pneumatic press (no SO₂ is added at this stage). After settling for 48 hours the juice is racked and fermented at 16° C. It rests on its lees for 2 months before secondary fermentation in bottle at 12° C. In total the wine spends 4 years on its lees, in a cool underground cellar, to add richness and complexity to the wine.

TASTING NOTE

Pale salmon pink with a fine mouse, savoury aromas with hints of subtle red fruit and gentle brioche notes. Layers of tasty strawberry, raspberry and bready characters give a broad and generous palate with a long, and persistent finish.

FOOD MATCH

Ideal as an aperitif or party wine.

NOTES