

AZIENDA AGRICOLA

# La Fusina

ALTA LANGA

DOCG

After a vinification, this wine ripens on yeasts for six months. In late Spring it is bottled with screw caps and then in the bottle the second fermentation takes place according to a strictly controlled process called "Méthode Champenoise."

Sparkling, with a fine and persistent froth, it has a pale yellow color. The bouquet is intense with notes of ripe apple and wild rose intermixed with hints of crust bread and honey. On the palate it is rich, round, lovely balanced with fine yeasts, good acidity and a delicate aftertaste of roasted hazelnuts and candied fruits. Excellent with white meat, fish and mild cheese.

**Production area:** Dogliani

**Grape variety:** pinot nero

**Altitude:** 300 meters

**Soil:** limestone and clay soil

**Age of vineyard:** approx. 15 years

**Vinification and ageing:** after a vinification, this wine ripens on yeasts for about 36 months.

In late Spring it is bottled with screw caps and then in the bottle the second fermentation takes place according to a strictly controlled process called "Méthode Champenoise"

**Serving temperature:** 6-8 °C

**Perfect dishes:** fish, shellfish, with meat, mild cheese, with meat

