



Villadoria
SERRALUNGA D'ALBA

METODO CLASSICO ROSÈ VILLOTT



GRAPE VARIETY

Nebbiolo

PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from the hillsides in Serralunga d'Alba. The specific exposure of the vineyards halfway up and the soil composition guarantee high quality grapes' production.

WINEMAKING AND BOTTLING

The grapes are harvested by hand before are fully ripe, then they are crushed very gently, after a brief contact with the skins. The first alcoholic fermentation takes place in stainless steel tanks at low temperature. The refermentation takes places in the bottle with the addition of selected yeast.

AGEING

The contact with yeast takes at least 18 months; then the bottles are degorgees and refilled.

TASTING CHARACTERISTICS

The color is a brilliant pink, the perlage is fine and elegant, the foam persistent. The bouquet reminds the bread crust, with scents of rose, violet, cherry. In the mouth pleasantly fresh thanks to its good acidity; the structure is typical of Nebbiolo grape.

FOOD PAIRINGS

This sparkling wine is noble, perfect with aperitif, fish dishes, oysters, seafood, light starters.

SERVING TEMPERATURE

12 C°.

ALCOHOL BY VOLUME

12-12,5 % Vol.