



CONTRATTO FOR ENGLAND PAS DOSÈ ROSÈ LANGA D.O.C.G.

This is a gorgeous pale pink rosato, made from the estate's oldest vineyards of Pinot Noir. Bright fruit and attractive, fresh perfumes of tangerine peel, orange, mint and cranberry give the wine a refreshing vitality and energy. In the mouth, the For England is a precise and sculpted sparkling rosè whose vibrant acidity lends sharp, linear edges and an undeniable appeal.



Denomination:	Alta Langa DOCG
Grape varietals:	100% old vine Pinot Noir
Vineyards:	Alta Langa, Piemonte
Vineyard altitude:	740 meters above sea level
Vineyard exposure:	south/southeast
Soil:	sandy, rocky with ocean sediments
Time of harvest:	middle of September
Vinification:	Grapes are manually picked and selected. They are cooled down in the winery before crushing and only the free fall juice is collected. First and second fermentation with indigenous natural yeast. After the first fermentation, the wines stay to mature until June after harvest, then is bottled for the 2 nd fermentation.
Aging:	almost 4 years on lees in bottle
Tirage:	July
Riddling:	by hand for 4 weeks
Dosage at disgorgement:	none
Sugar content:	0.0 g/l
PH level:	3.2
Total acidity:	6.5 g/l
Alcohol content:	12.5% by vol.
Production:	9,000 bottles
Pairing:	Ideal as aperitif, pairs well with appetizers and seafood
Serving temp.	6 to 8 degrees C
Recommended glass:	small Bordeaux

