



SEVERINA



ALTA LANGA ROSÈ EXTRA BRUT

Temporary only available for Italian market

Varietal: 85% Chardonnay, 15% Pinot Nero

Production: about 1.500 bottles

District and altitude: Castino, 650 m above sea level

Harvest: Manual, at the end of August

Training system: vertical trellised

Pruning: Guyot

Planting Density: 4800-5000 plants/ha

Vinification: Gentle and delicate grape pressing , fermentation in stainless steel with controlled temperature. In late spring, the wine undergoes a second fermentation in bottle.

Aging: 48-50 months on the yeasts

Perlage. Fine and persistent

Color: Delicate and elegant pink, that remembers the onion skin

Serving temperature: 8-10°



Azienda Agricola Matteo Correggia di Costa Ornella

Via Santo Stefano Roero, 124 - 12043 Canale d'Alba (CN) Italy - Tel. +39 0173 978009 Fax +39 0173 959849
cantina@matteocorreggia.com - www.matteocorreggia.com