



# SEVERINA



## ALTA LANGA EXTRA BRUT

**Varietal:** 50% Pinot Nero, 50% Chardonnay  
**Production:** about 1.500 bottles  
**District and altitude:** Benevello, 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:** about 36 months on the yeasts  
**Perlage.** Fine and persistent  
**Perfume:** Bread crust, flowers  
**Flavour:** Persistent, "creamy", with a good acidity that makes the wine very food - friendly  
**Serving temperature:** 8-10°



**Azienda Agricola Matteo Correggia - Società Agricola Semplice**

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