



DAFFARA & GRASSO

ALTA LANGA D.O.C.G. MILLESIMATO 40 MESI

Vine: 70% Pinot Nero, 30% Chardonnay.

Colour: straw yellow with fine and persistent perlage.

Bouquet: fragrant, with scents of bread crust and dried fruit.

Flavour: dry, sapid, armonico, well structured.
Alcohol: 12,5% vol.

Packaging: 6 bottles cardboard or single case.
Size: 0,75l - 1,5l.

After a careful selection of the harvest period, the grapes are selected by hand, collected in crates and pressed whole. The first fermentation takes place in steel tanks at a controlled temperature of 15 °C, after about 9 months of aging on the fine lees, the cuvée is bottled with the yeasts selected for the second fermentation letting the wine rest in the bottle for at least 38-40 months.



Cantine Daffara & Grasso

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