

DIAMANT NOIR

Alta Langa DOCG

GRAPE-VARIETIES

100% Pinot noir

SOIL

Calcareous - Clayey

WINE TYPE

Extra Brut sparkling wine

VINIFICATION

Grapes harvested by hand in small crates, gentle pressing, static settling, and fermentation of the free-run must in stainless steel tanks at a controlled temperature of 15°–16°C.

MATURING

After a period of maturation and aging on the lees, lasting on average 30–40 months, the remuage and dégorgement operations are carried out, followed by the addition of the liqueur d'expédition.

TASTING NOTES

COLOUR: Bright yellow, with delicate golden highlights

NOSE: intense and flowery, showing fresh fruit

TASTE: plenty of body, but at the same time soft and extremely light

DOSAGE

2 gr.Lt

AVAILABLE FORMATS

750 ml



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