

TEA®

ALTA LANGA

CLASSIC METHOD WINE PAS DOSÉ D.O.C.G.

TEA represents the first classic method sparkling wine of our company. A tribute, in name and packaging, to the women and their contribution to our lands in past centuries. In particular, during the great world wars, they favored the transformation of our beloved hills from the poverty of “Malora” to the Unesco World Heritage. A woman from form of a goddess, who goes to merge her own body with the lands from which it originates.

Grape variety: Pinot Noir and Chardonnay.

Altitude: 350/400 sea-level

Soil: medium mixture, rich in minerals.

Harvest time: second half of August.

Care in preparation: after a scrupulous manual harvest, soft and delicate pressing. Fermentation alcohol occurs at low temperature. After a period of aging, in spring we proceed with the drafting that start the second fermentation in the bottle. Start a long aging on the lees of 30 months, which ends with the disgorgement of the bottles, filled then with the same sparkling wine. In this way an elegant and delicate Pas Dosé sparkling wine is obtained.

Alcohol content: 12,5%

Type of bottle: champagne bottle.

Colour: straw yellow with green reflections.

Smell: the bouquet offers a range of aromas, from bread crust to fruit dry roast.

Taste: enveloping, delicate, with a fine and persistent perlage.

Serving temperature: 5 - 7°C.

Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

www.teocosta.it - teocosta@teocosta.it

