

Dalmasso's Alta Langa Metodo Classico Marchese

scritto da Redazione Wine Meridian | 12 Ottobre 2026



Of all the traditional-method sparkling wines we have tasted in 2026, the Alta Langa Marchese Dalmasso is one of the most convincing. I say so right away, before even talking about the wine, because this result reflects something bigger: Alta Langa is carving out an increasingly important and authoritative place in Italian premium sparkling wine.

There is good reason for it. Piedmont is the region where Italian traditional-method sparkling wine was born, in the nineteenth century, and Alta Langa is the modern heir to that history. It is a young appellation, granted DOCG status in 2011, with some of the strictest rules in Italy: only Pinot Noir and Chardonnay, only traditional method, only vintage wines, at least 30 months on the lees, and hillside vineyards above 250 metres. Here altitude is a genuine requirement, and

it keeps the grapes fresh in acidity and aroma. With a changing climate, that matters even more today. For years Alta Langa remained a secret shared by a few enthusiasts. Today it is one of the most credible answers Italy can offer to anyone seeking high-end bubbles.

Behind this Alta Langa stands Mack & Schühle Italia, a company worth a few words. It is one of the most dynamic and innovative wine businesses in the country. Its headquarters are in Santeramo in Colle, in Puglia, but it works with wineries in the most suitable territories and with a network of over 5,000 growers throughout Italy.

What impresses me most, however, is its ability to look ahead. Mack & Schühle Italia is one of the few Italian companies able to produce both still and sparkling non-alcoholic wines. With the Genevitis project, it has built a supply-chain model that now spans six regions (Abruzzo, Campania, Lazio, Piedmont, Puglia and Sardinia), each with a historic cooperative winery representing hundreds of grower families.

Marchese Dalmasso is made from Pinot Noir and Chardonnay grown on the highest hills of Piedmont, on soils of marl and limestone. After the first fermentation in stainless steel, it rests for 30 months on the lees in bottle.

In the glass it shows a bright, pale gold colour, with a fine perlage rising continuously. The nose opens with pink grapefruit and ripe pear, followed by a hint of small red fruits, the signature of Pinot Noir. After a few minutes, the notes of the long lees ageing emerge: brioche, pastry, a touch of pine nut. On the palate, balance stands out. The acidity provides drive and rhythm, and the mousse is silky, filling the palate gently. The sip is savoury and lively, and it finishes with a citrus trail that invites the next glass straight away. A traditional-method wine with personality and a style all its own.

We paired it with an exquisite vitello tonnato, a magnificent dish of Piedmontese tradition, and the match worked beautifully. The rich, savoury sauce found its ideal counterpoint in the bubbles and acidity, which cleansed the palate with every bite. The delicacy of the meat echoed the finesse of the wine, and the pastry notes harmonised with the softness of the sauce. A perfect marriage, entirely Piedmontese.

Company Profile

M&S Italia is an innovative Italian wine company with wineries located in the most prestigious wine-growing regions. The company works closely throughout Italy with a network of more than 5,000 grape growers, spread across the various regional supply chains. In addition to a portfolio of brands spanning all regions of the country, M&S Italia's range is completed by Italian-produced no-low alcohol wines, available in both still and sparkling versions. The company is proud to be among the very few Italian businesses with the expertise and production capacity needed to create these no-low alcohol alternatives.

MACK & SCHÜHLE

Via Ruggero Leoncavallo, 79 – 70029 Santeramo in Colle (BA)

+0806450707 – info@mus.it

<https://mus.it>

