

Italian Wines in the World: Cascina Bretta Rossa's Cuvée Leonora 2010 Alta Langa DOCG

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Cuvée Leonora 2010 Alta Langa DOCG

Wine: Sparkling – Year: 2010

Price (ex winery, VAT included): 12,50 Euro

Ageing: 36 months in bottle

Designation: DOCG

Grapes: 70% Pinot Noir, 30% Chardonnay

When we think about territories with a special vocation for sparkling wines we often forget about Alta Langa, which in our opinion is an ideal location to grow both Pinot Noir and Chardonnay. From this terroir comes Cuvée Leonora produced by Cascina Bretta Rossa, a small gem (only 4,5 hectares) in the heart of Monferrato (Alessandria), property of Ravasini family since almost a century. A small reality in the hands of three wise men: agronomist Gianni Malerba, enologist Gianluigi Corona and winemaker Giorgio Cichero.

A sparkling wine that totally convinced us, a combination of a strict hand harvesting process, an elevation of 250slm and 30 months ageing on lees. The result is an elegant bubble, a salty flavour with notes white flowers and white fruits (wisteria and pear above all) and bread crust. On the palate the taste is fragrant, with an aftertaste of almond that makes the finish pleasantly long. We matched with an excellent Fassona tartare. This cuvée seemed to absolutely live up to this refined meat, showing how Italian high level sparkling wines are extraordinary easy to match with great food.

CASCINA BRETТА ROSSA

Since 1600 in Tagliolo, a small village in Monferrato, close to the border with Liguria, on a overlook of the valleys of Rivers Stura and Piota, Cascina Bretta Rossa arises. Here are grown the grapes we use to produce the wines of our family winery.

All our wines are Doc and Docg certified: the varieties include 2 sparkling Metodo Classico Alta Langa, white and rosè, that age on lees for at least 36 months; among reds Dolcetto Doc and Dolcetto Docg, wines of great drinkability and a natural tendency to aging. At last comes our gran cru Barolo, characterized by a long fermentation.

From a blend of Shirah, Pinot and Albarossa we produce Macatin, a full bodied wine with extraordinary flavours.

At Bretta Rossa we respect our grapevines by reducing the production in order to enhance the quality of the products. We

feel like we are artisans that try to bring into the bottle what the vineyards offer.

Bretta Rossa

Azienda Agricola Ravasini

Strada per la Colma,14

Tagliolo Monferrato – 15070 Alessandria

Tel.+39 345 1246610

e-mail: cascina@brettarossa.it