

BIANC 'D BIANC Alta Langa DOCG Brut Millésimé

Called Bianc 'd Bianc in Piedmontese, this special cuvée is made from pure Chardonnay grapes to exalt the terroir's intrinsic qualities.

La cuvée è composta dalle uve coltivate in vigne dalla terra bianca marnoso-calcareo che rendono il vino sapido e longevo, il biotipo coltivato è di tradizione borgognona.

The cuvée is made of grape from vineyards with white marl-limestone soil that makes this wine savory and durable. The Chardonnay biotype is native of Burgundy.

Cocchi is the only winery producing an Alta Langa made of 100% white grapes.

Grape Variety

100% Chardonnay, "early Burgundy" biotype
Grapes are hand-picked in small baskets.

Vinification and sparkling wine

The must yield is low: presses are loaded with 5500 kg of grapes to get 3000 liters of free-run Chardonnay must. The first fermentation takes place in small steel vats for nearly three weeks. At the end of this process, the wine is left to settle on fine lees.

The cuvée composition is prepared at the end of winter with wines rigorously from the same harvest.

Foaming takes place in piled bottles and ends after aging in a dark and fresh place for five years.

The remuage process is done by hand on wooden A-shaped racks (the pupitres) with ice disgorgement (dégorgement à la glace).

Bianc 'd Bianc is an Alta Langa with a particularly low dosage. The 8 grams only of sugar added make it a contemporary wine with a youthful, seductive and characteristic palate.

Tasting Notes

A complex aromatic spectrum of white fruits with an apricot hint; in-mouth it holds a long sensation of on-the-nose aromatic notes with a delicate effervescence bringing out fine white chocolate and sweet fruits hints.



Giulio Cocchi Spumanti Srl

via Liprandi, 21 – Cocconato 14023 (AT) - Telefono: +39 0141 907083 / +39 0141 600071

Info: cocchi@cocchi.com - Export: export@cocchi.com

P.Iva 00203300058