

## TOTOCORDE Alta Langa DOCG Brut Millésimé

With its TOTOCORDE, Cocchi combines the expression of the centuries-old tradition of Piedmontese Metodo Classico with the structure and power of the grapes grown in the Alta Langa.

TOTOCORDE is our signature label in the Alta Langa DOCG appellation. It is a classical cuvée of Pinot Noir and Chardonnay grapes. Its quality comes from flawless grapes, the expertise in the production of sparkling wine and the long fermentation, at least 48 months in our historic cellars.

### Grape Variety

70% Pinot Nero

30% Chardonnay

Grapes are hand-picked in small baskets.

### Vinification and sparkling wine

Must yield is low: 4500kg of grapes in the wine presses make 2650 liters of Pinot Noir must or 2800 liters of Chardonnay must.

The first fermentation takes place in steel vats for nearly three weeks. At the end of this period, the wine is chilled down to allow sediments to settle.

The cuvée is assembled in late winter time by combining Pinot Noir and Chardonnay, all coming from the same harvest.

Foaming takes place in piled bottles and ends after aging in a fresh and dark place for four years. During this long period special, valuable characters develop and unveil.

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

A small dose of liqueur d'expédition with 8 grams of sugar is added to perfect a well-balanced brut.

### Tasting Notes

Very wide aromatic spectrum tending towards hints of candied citrus fruits. Mouthfeel is very rich in matter and volume and sapid as typical for Alta Langa, with the same citrus notes and aromas perceivable at the nose.



### 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