

ALTA LANGA DOCG 2020

TERSEUX is the brand for sparkling wines “metodo classico” of the Socré estate. Teseux è il brand di Socré per i vini spumante metodo classico.

From 2012 TERSEUX has been producing RETAGGIO, a traditional method sparkling wine made exclusively with *Nebbiolo*. The production started as a pilot and progressively grew to approximately 3,500 bottles per year.

From 2016 TERSEUX started the production of *Alta Langa* made (100 % *pinot noire*).

In 2019, with the acquisition of 5 hectares of vineyards in Dogliani dedicated to sparkling wine production, a significant investment in was made to scale production of TERSEUX sparkling wines.

Owner: Marco, Giulio and Lorenzo Piacentino Wine-maker: Fabrizio Torchio Hectares: 5.2 hectares in Dogliani, 1,5 in Lequio Berria

Vino Spumante di Qualità RETAGGIO – Metodo Classico – Nature

Production area	Dogliani e Lequio Berria, Langhe, Piedmont
Grapes	100% Pinot Noir
Exposition	South, South--west
Altitude	340-420 m a.s.l in Dogliani - 700 m a.s.l. in Lequio Berria
Soil	Clayey with limestone
Training system	Guyot – 5000 vines/ha
Plantation year	2015
Yield	10.000 kg/Ha - 6500 l/Ha
Harvest	Last decade of August
Production of base wine	Crushing and immediate separation of grape skins – Fermented in 30 Hl stainless still vats at 20°C
Preparation of <i>cuvée</i>	Selection made by blending different batches of the base wines – Up to 10% of the base wine comes from previous vintages aged in oak barrels
Bottling / Ageing	Bottling after 9 months from harvest. Once bottled the wine ages for minimum 30 months on yeast at cellar temperature (15°C)
Disgorging / Dosage	After minimum 30 months / No dosage and no added sugars – the wine is classified as <i>Nature</i>
Bottle ageing	At least 6 months
Residual sugar	< 3 g/l - <i>Nature</i>
Alcohol	12,50 %
Volume (2020)	5.500 bottles

