



ALTA LANGA DOCG

PIEMONTE IS SPARKLING

An authentic expression of Italian Metodo Classico, Bava Alta Langa DOCG is a millesimé sparkling wine crafted from equal parts Pinot Noir and Chardonnay. **It reflects nearly 50 years of the Bava family's expertise in traditional-method sparkling wines.** Today, the family owns an estate in San Donato di Mango, in the heart of Alta Langa, dedicated exclusively to these vineyards. Alta Langa DOCG is one of the world's most rigorous traditional-method sparkling wine appellations. Every wine must be **vintage-dated**, made exclusively from **Pinot Noir and Chardonnay** grown in **high-elevation vineyards**, and **aged on the lees for at least 30 months**.

Bava extends this maturation to 60 months, achieving greater complexity, finesse, and depth. Elegant, vibrant, and beautifully layered, Bava Alta Langa DOCG combines fine mousse, creamy texture, and remarkable freshness with exceptional precision. Its extended ageing gives the wine both immediate harmony and the structure to evolve gracefully in bottle for many years. .

VINEYARD

Varietal: 50% Pinot Noir 50% Chardonnay

Vineyard: San Donato di Mango

Altitude: 630 metres a.s.l.

Soil: predominantly calcareous

Vine training system: Guyot

WINEMAKING

The wine is the result of a cuvée with significant ageing. After five years on the lees, it is remarkably balanced and fresh. Dégorgement is carried out in small batches, which are clearly highlighted on the front label with the indication of the dégorgement date for each individual lot.

WINE

Bright and crystalline in appearance, with a pale straw colour and subtle greenish highlights. The nose opens with a delicate floral expression, recalling **wildflowers and hawthorn**, followed by riper notes of scotch broom and **acacia**. Subtle **herbal aromas** complete the bouquet. On the palate a gentle calcareous salinity and hints of white pepper lead into a refined finish marked by **Mediterranean herbs**. The sip is smooth and harmonious, offering an elegant flow and a subtle umami sensation on the finish. The wine is clean and precise, it shows a **naturally balanced profile**, fresh and vibrant, acidity perfectly integrated into the overall structure.

TECHNICAL DATA

Tirage was carried out on 23 April 2021, with the first dégorgement on 18 February 2026.

Months on lees: 60

Dosage: brut (4 g/l)

Alcohol: 12,5 % ABV

First vintage: 2020

