

AZIENDA AGRICOLA
GALLO
-MONTABONE-
Pascina Sabonardo

"1831"

ALTA LANGA DOCG

Gallo's family has a long experience in grow Chardonnay and Pinot Noir grapes for Alta Langa in Montabone, cause Giovanni Gallo, together with his brother Bartolomeo, has been part of the early '90 experimental project of "metodo classico Piemontese", planting more than 2 hectares of vineyard at their own risk, if the project doesn't go through.

After years of being only suppliers of grapes, the desire to experiment with a classic method produced entirely in his own cellar was born in Giovanni Gallo: therefore a microvinification started in 2007 which led to having to the first samples to be tasted in 2009. With the advent in winery of the Winemaker Guido Gallo the tests continue, larger in numerical terms, until he find an "optimum" in terms of grape harvest period, percentages and dosage, and claim for the first time, for the 2019 harvest, the Alta Langa DOCG. The cuveè is composed of 70% Pinot Noir harvested in mid-August, to have acidity, freshness and longevity, and 30% of chardonnay harvested more ripe, to give full-body and a pleasant drinkability.

"1831" is the year of construction of the historic family cellar building, and become the brand of sparkling wines of the Gallo Winery from 2009.



Vintage 2021

Grapes: pinot noir 70% - Chardonnay 30%

Origin: Montabone, AT, Piemonte

Kind of soil: sandy, with spots of clay and marlstone

Average altitude: 350-400 m asl

Alcohol 13% by VOL

Dosage: Brut

Degorgement: January 2025

Color: Intense Straw Yellow

Service temperature: 6-8°C

Peak Drinking: 2025-2030

Bottle production for 2021: 3300