

WHITE BRUT CLASSIC METHOD

Sparkling wine



Grape variety
Fiano 100%

Altitude of the vineyards
550mts. a.s.l.

Cultivation system
Espalier

Yield
60q/ht.

Harvest
Beginning of September

Harvesting
By hand

Soil characteristics
Calcareous clay with volcanic ash

Density of implants
3000 grapevine per hectare

Alcohol content
12% alc by vol

Sugars
8 gr./lt.

Total acidity content
7,5 gr./lt.

Ph:
3,10

Temperature of fermentation
14°C.

Vinification
Soft pressing of the whole clusters, settling of must, fermentation at controlled temperature with selected yeasts

Maturation and refinement
Refining and stop on noble lees for at least four months periodically refit

Dégorgement
In the bottle for at least 12 months permanence on yeasts

Organoleptic description
Light yellow color with greenish reflections, fine and persistent perlage. Intense bouquet of fresh bread crust, floral, fruity with mineral sensation and mentholated. To the palate voluminous but at the same time soft and fresh, with bubbles gentle and persistent

Serving suggestions
Raw fish, pasta with seafood and shellfish or fish soups

Service temperature
7-8°C



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