



## SPUMANTE BRUT METODO CLASSICO

**An authentic spumante, with a delicate and persistent perlage. A great example of the Italian Brut tradition.**

<b>Variety</b>	100% Pinot Noir
<b>Farming technique</b>	Guyot
<b>Plants density</b>	6.000-9.000 plants per hectar
<b>Yield per hectar</b>	5.000-6.000 Kg
<b>Harvest time</b>	First ten days of August
<b>Ageing</b>	On the lees

**Vinification and Ageing** The grapes are handpicked and delicately pressed. The must is transferred in thermo-controlled tanks for the static decanting. The clear must is fermented in inox tanks at a low temperature (16-18 °C). Once the fermentation stage is completed, the wine is kept in contact with the fine lees until spring time. In May the wine undergoes a second period of fermentation in the bottle and then rests on the lees for a period of at least 18 months. After this maturation and ageing period, the remuage and dégorgement operations are implemented (in order to eliminate the lees residue). Then the liqueur d'expédition is added, a sirop which characterizes the sugar residue.

**Tasting notes** In the glass, this sparkling wine is a shimmering light yellow. The pearling effect is thin yet persistent. The subtle and pleasant scent recalls a fresh bouquet with a prevalence of white flowers and crust. The effect on the palate in the mouth is a crystal clear acidity, with an evident softness deriving from the time spent on the lees.

**Best served** Between 6 and 8 °C.

**Perfect pairing** Excellent as aperitif. Perfect with fish tartare, shellfish, white meat, fresh cheese and with a crouton with butter and anchovies.

**Storage** Keep the bottle horizontal in a fresh and ventilated room.