

METODO CHARMAT

# SPUMANTE BRUT

## THE WINE

Annual production (avg)  
2000

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### Vinification

MANUAL HARVESTING IN SMALL CRATES, PNEUMATIC AND SOFT PRESSING OF THE GRAPES WITH SEPARATION OF THE MARC. FIRST FERMENTATION IN STAINLESS STEEL TANK

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### Aging

REFERMENTATION AND AGING IN AUTOCLAVE

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### Colour

BRIGHT HAY YELLOW WITH GREENISH HUES, FINE AND PERSISTENT PERLAGE

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### Bouquet

INTENSE AND PERSISTENT WITH HINTS BETWEEN WHITE FRUIT AND THE FRAGRANT OF BREAD CRUST

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### Palate

DRY, WITH GOOD STRUCTURE AND FLAVOR, INTENSE AND FRAGRANT

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### Average alcohol content

12 % VOL

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### Serve at

8-10 °C

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## THE TERROIR

### Production area

OUR VINEYARDS

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### Vine density

18-20 YEARS

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### Training method

GUYOT

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### Sun exposure

SOUTH/SOUTH-EAST

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### Soil

CALCAREOUS BASE, MIXED CLAY

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### Yield

7000 KG PER HECTARE

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