



SPUMANTE BRUT METODO CLASSICO MILLESIMATO

Denomination:	Spumante Brut Millesimato <i>(white, dry, sparkling)</i>
Grape variety:	Arneis 50%, Chardonnay 25%, Pinot Noir 25%
Production area:	Montà d'Alba – Roero
Soil:	Sandy and chalky
Exposure/altitude:	350 m. above sea level
Training system/pruning:	Vertical trellis/guyot
Crop density:	5000 stocks for hectare
Harvest:	Manual, in the beginning of September
Vinification:	Light pressing; fermentation in stainless steel vats at controlled temperature and protected from oxygen
Tirage:	In May, following the champenoise method (classic) at 12 ° C.
Ageing:	30 months minimum on its own yeast in the bottle
Alcohol percentaget:	12,5 – 13,0% by volume
Tasting notes:	Straw-like yellow colour, graceful perlage, light bubbles, fine and lasting taste with an intense bouquet of bread crust and yeast, dry (sugar is 5 g/l) sapid and well-balanced
Pairings:	Perfect as an aperitif, goes particularly well with shellfish and oysters along with appetizers and first dishes