

## PINOT BRUT SPUMANTE

- Variety:** SINGLE VARIETY PINO NERO, VINIFIED OFF THE SKINS.
- Production zone:** ALLUVIAL BASIN OF THE PIAVE RIVER.
- Training system:** SYLVOZ WITH A YIELD OF ABOUT 10,000 KG PER HECTARE.
- Harvest period:** HARVESTED BY HAND IN LATE AUGUST.
- Vinification:** SOFT PRESSING OF THE GRAPES DIRECTLY IN THE PRESS, COLD SETTLING OF THE MUST FOR 48 HOURS, THEN INITIATION OF THE ALCOHOL FERMENTATION AT A CONTROLLED TEMPERATURE WITH INTRODUCTION OF SELECTED YEASTS, WITH A PART IN STAINLESS STEEL VATS AND A PART IN BARRIQUES.
- Sparkling process:** LEFT ON THE LEES FOR SEVERAL MONTHS, WHERE A PERCENTAGE WHICH VARIES BASED ON THE YEAR IS INOCULATED WITH SELECTED BACTERIA TO INITIATE THE MALOLACTIC FERMENTATION. REFERMENTATION IN AUTOCLAVE (CHARMAT LONG METHOD) FOR OVER A YEAR, THEN BOTTLING AND AGING IN THE BOTTLE FOR A FURTHER 12 MONTHS BEFORE BEING RELEASED TO MARKET. INTERESTING ALSO AFTER SEVERAL YEARS OF AGING.
- Sensory characteristics:** AN ASSERTIVE SPUMANTE, GOOD BALANCE BETWEEN ITS ACID AND ALCOHOL COMPONENTS WITH A FRUITY, MATURE BOUQUET, WITH TONES OF TOASTED ALMONDS AND APRICOT. THE AROMAS OF YEAST AND BREAD ARE VERY EVIDENT. SUPERB IN THE MOUTH, COMPLEX AND FULL ON THE PALATE.
- Food pairings:** IDEAL WITH A GREAT MANY DISHES, EXCELLENT WITH OYSTERS, RAW SEAFOOD, AND ANY KIND OF FISH.
- SERVE AT 6-8°C IN FLUTES.



*Alcohol:* 11,40% vol.  
*Total acidity:* 8,40 g/l  
*Sugar residue:* 10 g/l  
*Sulphites:* 118 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13 CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13