

SPUMANTE BRUT WHITE

FROM WHITE GRAPES SPARKLING CHARMAT METHOD

BIANCO IGT PUGLIA BIO



VARIETY: 100% Marchione

AREA: vineyard Macchia di Gatto, Casamassima

TYPE OF SOIL: red ferrous soil, with underlying limestone layer

GROWING METHOD: spur pruned cordon

PLANTS PER HECTARE: 4300

PRODUCTION PER HECTARE: 70 HL

GRAPE GATHERING: mechanical harvest during the first week of September

VINIFICATION: soft pressing and brief maceration for 2 hours in the press. Fermentation in pressure stainless steel tanks at 13°C for at least 10 days.

Yeast fermentation for 6 months

ALCOHOL CONTENT: 11,5% vol.

RESIDUAL SUGAR: 12 GR/LT

TASTING NOTES

SIGHT: Straw yellow with green glares

NOSE: Delicate scents of apple, lemon balm, grapefruit, and anise on a musky background

PALATE: Pleasant, round and fresh sip, with scents of citrus fruits; slightly bitter in the end, with almondy hints

MATCHINGS: Base for cocktails, aperitifs, canapés, seafood and pizzas