

BRUT

SPUMANTE



Brut – obtained entirely from the vinification of Bellone, an ancient indigenous grape variety which has always been cultivated on the lavic hills of Cori area. This excellent and very pleasant sparkling wine is obtained thanks to research and testing.

- **PRODUCT SHEET**

Grapes: Bellone 100% - Alcohol: 11,5%

- **VINEYARDS**

Located on the lavic hills of the Cori territory at an altitude of 200-250 metres above sea level; volcanic-clayey soil; row training system with circa 3.000-4.000 plants per hectare; yield per hectare is 8-10 tons; harvest period 1-10th September.

- **VINIFICATION**

Early harvest, when fix acidity is high; white fermentation for about 10 days at 15 °C; no malolactic fermentation; Charmat sparkling process for circa 2 months; refining in bottle for 4 months.

- **ORGANOLEPTIC SHEET**

Straw yellow colour; fine and persistent perlage; delicate, fragrant nose, acacia and white peach; intense, soft, slightly aromatic palate; perfect food pairing with appetizers; pleasant throughout the meal, excellent with fish and white meat; serving temperature 8 °C; to be drunk young.