

Applause

SPUMANTE BRUT METODO CLASSICO MILLESIMATO

WINEMAKING

The grapes are selected while still on the vine and picked in small cases at first light, before the sun has time to warm the pulp. Very soft pressing extracts only the very best of the juice, which is allowed to settle overnight in a completely oxygen-free environment. Alcoholic fermentation takes place partly in steel and partly in small oak casks at temperatures of no higher than 14 °C. Maturation on the lees continues until the following spring. The next step is tirage, or bottle fermentation on the lees, for more than four years.

WINE

Vibrant, bright deepish yellow with constant streams of tiny bubbles. The crisp, clean yet complex nose suggests a medley of ripe fruits edged with toasted hazelnuts. Full on entry in the mouth, thanks to rich bracing acidity. A perfect balance of fragrant yeastiness, fresh aromas and long-lingering persistence.

SUGGESTIONS

Storage: Lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: An excellent aperitif that goes beautifully with fish-based preparations of all kinds.

GRAPES

Chardonnay 60%, Pinot Nero 40%

MUNICIPAL TERRITORY OF PRODUCTION

San Floriano del Collio (GO)

YIELD

75 quintals/hectare

TRAINING SYSTEM

Guyot

DENSITY

4,900 vines/hectare

HARVEST PERIOD

Second ten days of August

ALCOHOL CONTENT

About 12.5% vol.



Serving temperature:
8°C

