

Nettare dei Santi

viticoltori dal 1948

28.9 brut

Spumante Brut Metodo Charmat

Classification:

Spumante Metodo Charmat lungo

Blend:

Chardonnay 90%, Pinot Nero 10%

planting system: guyot

density 4500 plants/hectar

Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reversed in harvest wagons and transported to the winery, where they are gently destemmed.

Soft pressing with pneumatic presses. The must is fermented at controlled temperature 16 -18 ° C in steel tanks. Socket of foam in autoclave with a stay for at least of 6 months.

Alcohol content:

12,5°

Acidity:

6,0

Colour:

straw yellow

Bouquet:

characteristic, floral and fruity

Palate:

delicate, harmonious and pleasant

Pairing:

for aperitif, throughout the meal for refined appetizers, fish and white meat.

Aging:

at the winemaker at least 6 months with “metodo charmat lungo”, at the buyer 2 year at most

Serving temperature:

8° - 9°C

Production:

13.500 bottles



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