

Nettare dei Santi

viticoltori dal 1948

DOMM

Spumante Brut Metodo Classico

millesimato

Classification:

VSQ – Vino Spumante di Qualità – Metodo Classico

Blend:

Chardonnay 80%, Pinot Nero 20%

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 °, in steel tanks.

It matures and completes its elegance with a stay in the stack for at least 30 months.

Alcohol content:

12,5°

Acidity:

5,8

Colour:

straw yellow

Bouquet:

characteristic, delicately fruity and floral

Palate:

pleasant, floral and fruity, persistent

Pairing:

aperitif, throughout the meal to accompany first courses and refined main dishes of fish and white meat.

“..A wine for those right moments
of carefree joy..”

Aging:

from the winemaker 30 months in the stack, at the buyer a moderate aging 2-3 year

Serving temperature:

6° - 8°C

Production:

25.000 bottles



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