

SPUMANTE BIANCO AMPHORA Brut Nature 100% Glera



Our sparkling wine in amphora is the result of research and experimentation: peculiarities that have always characterized us when we conceive a new wine. We selected, year after year, the best Glera grapes in the different vineyards, in order to obtain the right balance between acidity and sugar level: an essential requirement to guarantee the longevity we desired.

Area of Production

estate-owned vineyards located in Conegliano

Soil:

clayey, limestone and rocky-clay

Harvest

grapes are hand-picked in September

Vinification:

the first fermentation, with natural yeasts and no added sulfites, takes place in contact with the skins for three to four weeks

Refinement:

in terracotta amphora for 4 months. This allows micro-oxygenation of the wine, as in a wooden barrel, but without the release of tannins. In this way we are able to bring out all the primary aromas, fruity and floral, typical of the Glera grape.

Bottling and prise de mousse (sparkling process):

in the bottle with selected yeast

Dégorgement

after at least 18 months, without adding liquor d'expedition

Colour:

amber yellow

Aromas:

ripe, baked apple with ethereal notes of dried fruit and bread crust

Taste:

dry on the palate, it has an elegant oxidative taste balanced by good acidity with a citrusy finish (orange peel and candied citrus)

Service temperature:

we recommend to serve at 8/10 °C (45/50 °F) in "tulip"-shaped crystal glasses to fully appreciate its aromas and fine perlage

Acidity: 5,6 g/l

Ph: 3,30

Residual sugars: 0 g/l

Alcohol: 11% vol

No added sulphites



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



0,75 lt x 6