



CASTELLO DEL TREBBIO

BRUT - METODO CLASSICO

APPELLATION AND NAME OF THE WINE

Vino spumante qualità, Metodo Classico Brut

VINTAGE

2013

GRAPE VARIETALS

Chardonnay 70%, Trebbiano 30%

TYPE OF SOIL

Medium loam with rocks and limestone.

YIELD

8 tons

PRUNING SYSTEM

Spur pruned cordon (Chardonnay), Guyot (Trebbiano)

DENSITY

5000 (Chardonnay), 3300 (Trebbiano) stocks per hectare.

HARVEST

By hand, in small crates to preserve the integrity of the berries.

HARVEST PERIOD

First week of September.

VINIFICATION

After harvest the grapes undergo soft press followed by cold decanting at 10°C for about 36 hours. The juice is then racked and inoculated in order to start fermentation, at 14°C -16°C in stainless steel.

SECOND FERMENTATION AND FOLLOWING LEES CONTACT

In bottle for about 30 months.

DISGORGEMENT

October 30th 2015

LIQUEUR D'EXPEDITION

Sangiovese Anfora, Trebbiano Anfora

COLOR

Hay yellow, with light auburn reflexes.

PERLAGE

Very fine with medium persistence.

AROMAS AND TASTE

Intense and appealing with initial notes of bread crust followed by fruity aromas, in particular grape fruit and yellow-fleshed fruit. Good freshness and minerality, well balanced by the pleasant softness. The finish is citrusy and persistent.

RECOMMENDED PAIRINGS

Very pleasant by itself, it matches well with creamy starters, fried vegetables, risotti and baked fish.

SERVING TEMPERATURE

6°C - 8°C

