



CUSUMANO

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Territorial
700 s.l.m.
Metodo Classico Brut



Area of production

Tenuta Ficuzza, Piana degli Albanesi (PA)
700 / 800 m a.s.l.

Exposure

north-east, clayey-sandy soil.

Average age of the vines

13 years.

Cultivation

Guyot, at a density of 5000 plants per hectare.

Production

50 q of grapes per hectare.

Grape

Pinot Nero in prevalence and Chardonnay cultivated at 700 m above sea level.

Grape harvest

Manual grape harvest into small cases.

Vinification

Whole grapes pressing and utilization of only the first must flower to avoid undesired tannins and preserve its acidity, static decanting and fermented at low and controlled temperature. After approximately 5 months on the fine lees, filtration and secondary fermentation in the bottle at 13°C degrees for 36 months and finally ready for disgorging.

Bottle

Liters 0,75 / 1,5