



700slm

Metodo Classico Brut

Pinot Nero in prevalence and Chardonnay cultivated on hills at 700 m asl, North-East exposure, at a density of 5000 plants per hectare and yield of 50 hectolitres per hectare. 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 fermentation at a 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.