



EXTRA BRUT VINTAGE Vino Spumante di Qualità (VSQ) Metodo Classico Extra Brut



Grape variety: Pinot Noir
Production area: foothills of Casteggio
Soil: lime/clay
Vineyards orientation: NE-NW
Vineyards altitude: 140-200 m AMSL
Training system: simple Guyot
Average age of the vines: 15 years
Vine density: 5.000 vines per hectare
Yield: 1-1,2 kg per vine

Harvest: the grapes are hand-harvested in 17 kg crates, carefully selecting the best ones. We pick the grapes early in the morning in order to press them at a natural cool temperature.

Vinification: the grapes are gently pressed. The free-run must is then naturally clarified. Alcoholic fermentation at 13-15 °C. Natural clarification and stabilisation at a controlled low temperature during the winter.

Ageing: *tirage* is done in the spring following the harvest. Secondary fermentation in the bottle at 16 °C. 24-month ageing on the lees.

Sight: straw yellow colour with golden highlights. Visible and persistent *perlage*.

Nose: fragrant and vibrant, with notes of balsamic white flowers and mineral hints.

Palate: pleasant and well-balanced, with a bright acidity and mineral overtones in the long finish.

Notes about the 2016 vintage:

warm vintage with little rainfall. This didn't lead to drought stress, but the high temperatures caused a marked decrease in production. The ripening of the grapes was good though.

Vintage: 2016

Date of harvest: August 18th 2016

Date of *tirage*: March 2017

Date of disgorging: March 25th 2019

2016 production: 6.738 bottles (0,75 l)

Analytical data:

- Alcohol: 12,79% vol
- Acidity: 7,1 g/l
- Residual sugar: 4,5 g/l
- Sulphites: 98 mg/l
- Pressure: 4,8 g/l

First vintage: 2010