

EXTRA BRUT

Vino Spumante di Qualità (VSQ)

Metodo Classico sparkling wine

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: 16 years
Vine density: 5,000 vines per hectare
Yield: 1-1.2 kg per vine

Harvest: the grapes are hand harvested in 17 kg boxes carefully selecting the best ones. We pick the grapes in the morning in order to press them at a natural cell temperature.

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

Ageing: tirages done in the spring following the harvest
Secondary fermentation in the bottle at 16°C
22 month ageing on the lees

Sight: straw yellow colour with golden highlights. Vis and persistence perlage

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

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

Vintage: 2020

Date of harvest: August 23rd 2020

Date of tirage: April 27th 2021

Date of disgorging: February 2023

2020 production: 9,540 bottles (0,75 l).

Also available in magnum format (300 bottles).

Notes about the 2020 vintage: warm vintage, with moderate rainfall during the growing season. A year of abundant production with an excellent ripening of grapes

Analytical data:

- alcohol: 12.55% vol

- acidity: 6.9 g/l

- residual sugar: 8.5 g/l

- sulphites: 85 mg/l

- pressure: 5 bar

First vintage: 2010