

BRUT

Type: Classic Method Sparkling wine

Grapes: 100% White Bombino (IGP) .

There is the addition of the *expedition liquer*.

Production area: San Severo

Soil type: argillaceous-calcareous

Exposure and altimetry: South South-West, 80-100 mt on the sea level

Profit per hectar: 100-120 quintals per hectar, about 3-4 kg per stump.

Harvest period: first ten days of September

Refining and permanence on yeasts:

each bottle rests minimum 24 months sheltered from light, drafts and knocks, at a temperature of 13°C, in the cellars of our ancient winery.

Vintage: 2021

Dosage: 5 g / l

Alcohol Content (%): 12.5

Color: bright straw yellow with fine perlage

Bouquet: ethereal bouquet with smell of yeasts (crusty bread), followed by smells of apple, peach and orange

Taste: dry, harmonious with a very elegant, fresh mouth and good body.

Food pairing: excellent for aperitif

