

# BRUT

**Type:** Classic Method Sparkling wine

**Grapes:** 100% White Bombino (IGP) .

There is the addition of the *expedition  
liqueur*.

**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

