

GOLD

Type: Classic Method Sparkling wine

Grapes: 60% White bombino 40% Black Pinot.

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: second half of August black pinot and first ten days of September white bombino

Aging on the lees: at least 24 months

Vintage on the market: 2019

Dosage: 5 g / l

Alcohol Content (%): 12.5

Color: luminous straw yellow with fine perlage

Bouquet: elegant with toasted notes of bread, pear, apples, peach, ribes and soft fruit

Taste: dry, harmonious with a very elegant, fresh mouth and salty and almonds notes at the end

Food pairing: sea food, molluscs, aperitif, wine table

