

BRUT

BRUT METODO CHARMAT



Type: sparkling white wine

First year of production: 1970

Production area: 500 – 600m asl in the municipalities of Cupramontana and Apiro (Marches)

Terroir: marine origin, average consistency, with elevated points of clay and sand

Grape varieties: verdicchio (native)

Cultivation: Guyot and double arched curve

Yield: 90 ql of grapes per hectare

Vinification: manual early grape picking. Soft pressing, cleaning of the must and fermentation at a controlled temperature. Re-fermentation in large vats according to Martinotti method (charmat)

Alcohol content: 11,5% vol

Colour: straw yellow with vivacious greenish, brilliant reflections. Extensive, fine and persistent pearling

Bouquet: delicate scents of yellow flowers and fruity notes of almond, peach and pineapple

Taste: dry, quite warm with alcohol, soft, notable freshness and delicate sapidity. Pleasant final aromatic scents of almond

Accompaniments: excellent appetiser, great accompaniment for fresh summertime dishes with a delicate structure such as shellfish, seafood in general, tuna and legume salads, cold dishes and rice salads

Serving temperature: 8-10° C

Recommended glass: champagne flute of medium height