

## 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) and trebbiano grapes

**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