

# COLONNARA 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