

DELLEFONTI Brut Nature Champenois Method



Designation: Quality Sparkling Wine

Production Area: Allerona (TR) - ITALIA

Altitude above sea level: 240 m

Exposure Vineyards: south - east

Age of vineyards: 50 years

Soil: Silty-sandy

Pruning: Palm and free cordon

Grape varieties: 100% Verdello

Grape production per vine:
approximately 1.5 Kg

Harvest: Harvested by hand in 20kg crates in the last decade of August.

Fermentation type: White winemaking for 20 days in stainless steel tanks under controlled temperature of 16°C.

Sparkling Method: Champenois, with refermentation in bottle and almost 24 months aging on the lees. No sugar adding at the disgorging.

Organoleptic characteristics: A straw-yellow wine with gold shades with fine and persistent perlage. At nose shows hints of yeast, bread crust, biscuit and delicate citrus notes. In the mouth the well balanced acidity gives freshness and flavor never aggressive, long and persistent.

Wine-Food Pairing: excellent as an aperitif, but it combines very well with fish entrances (raw and cooked) and first courses and second courses, with white meats and raw milk cheeses, also seasoned.

Alcohol: 12,5% vol.

Sugar Residue: <1 g/l.

Total Acidity: 7,15 g/l tartaric acid.