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Azienda Agricola Antonio Dellabianca
Pzza Casa Nuova, 3 - Pietra de' Giorgi (PV) - Tel. 0385 85291



Sassi di Luna

Pinot Spumante Brut

Charmat Method

Vino Spumante di Qualità

Grapes: Chardonnay, Pinot Nero

Vines: Old vines guyot pruning, mt 2, 20 between rows, mt 1, 50 between each vine, buds per vine chardonnay 12-14, pinot nero 18-20.

Terroir, limey clay with marl veining a good balance of organic substances

Yield: 80-100 q hectare

Harvest: Grapes are hand picked at the end of August.

Vinification: The grapes are vinified separately with a soft pressing. Chardonnay completes its fermentation in wooden barrels, whilst Pinot Nero in stainless steel tanks followed by the blending of both grape varieties

Ageing: In bottle after the sparkling procedure is completed

Alcohol: 12% in volume

Bottle: Champagne style

Colour: Bright straw yellow

Perlage: Fine, persistente, lingering

Bouquet: Hints of bread crusts and apples

Tasting notes: Fresh, smooth, mature yellow fruit, a good persistence

Serving Temperature: 6-8°C

Food Pairing: Throughout any meal