

SASSI DI LUNA

Brut sparkling wine - Charmat method.

GRAPES

Pinot nero, chardonnay.

VINES

The vineyards were planted quite recently. Guyot training, 2.20m between rows, 1.50m between vinestocks, 12-14 buds for the chardonnay, 18-20 for the pinot nero. Clay-marl soil with a good balance of organic matter. The vineyards are mown and mulched. The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned by 7-10% after flowering.

YIELD

80-100 q hectare.

HARVEST

The grapes are picked by hand at the end of August and the two varieties are kept separate.

ALCOHOL

12% vol.



VINIFICATION

The grapes are processed separately with soft pressing. The chardonnay completes its fermentation in barrique, the pinot nero in vats. The wine is assembled at a later date.

AGEING

In bottle after the sparkling procedure is completed.

CHARACTERISTICS

In the glass it has a bright, straw-yellow colour. The perlage is fine, persistent and continuous. The bouquet has notes of bread crust, elderberry flowers and apple. On the palate it is fresh, with good softness and notes of ripe yellow fruit. Good persistence.

SERVING TEMPERATURE

6-8°C.

FOOD PAIRING

Ideal for serving throughout the meal.

