

BRUT METODO CLASSICO

The Romagna grape variety par excellence, with a strong personality and versatility, not only dry and passito, but also sparkling.

Denomination

Quality Sparkling Wine

Grape variety

100% Albana

Vineyard density

4300 vines per hectar

Harvest

by hand

Vinification

Soft pressing of the grapes. The must obtained is cold decanted and fermented at a controlled temperature.

Refermentation takes place by adding selected sugars and yeasts to start the second fermentation. 18 months on the lees in the bottle.

Sensory profile

Color: Straw yellow with light greenish reflections. Fine and persistent perlage.

Nose: fresh and delicate, floral and fruity notes and hints of bread crust stand out.

Palate: fresh, savory and balanced

