

Villa Sparina



Brut Blanc de Blancs
Metodo Classico - Bottle
Fermented

REGION

Piemonte

VARIETY

Mainly Cortese. Vineyards located in the municipality of Gavi.

Exposure and altitude: Mainly South, South-West; 850-950 feet ASL (250-300 m ASL).

Soil composition: Clay and marl.

Cultivation method: Guyot, 4200 vines per hectare.

Harvest: Manual harvest in September.

Vinification process: Soft crushing of the grapes. Primary three-week fermentation in stainless steel tanks, at controlled temperature of 65 F (18° C). Bottle fermentation According to the traditional "Metodo Classico" in the historical XVIII Century cellars, at 53 F (12° C). Minimum 30 months on yeasts.

TASTING NOTES

Fruity with a scent of peach, fresh and well balanced. A pure, rich sparkling wine with a full body and a round texture. Flavorful. Lots of character and beauty.