



OINOE VINI

CERIOLI X BRUT

Spumante Traditional Method



Vintage	2018
Designation	Doc Colli di Parma Spumante Metodo Classico
Category	Spumante Brut Traditional Method
Grape Varieties	Pinot Blanc 60% Chardonnay 40%
Soil Type	Clayey marls and arenites, very rich in limestone and concentrations of calcium carbonate.
Plant density/Yield per hectare	3000 plants/ 100 Q.
Vineyard/Age of vineyard	I Boschi / 35 years old
Time of harvest	Second-third decade of August
Picking	Manual with selection of grapes
Pressing	Soft pressing of the whole grape, no destemming
Fermentation	Stainless steel with a pied de cuve of selected yeast
Second fermentation	Inside the bottle
Ageing	40 months on the lees
Dégorgement	March 2023
Tasting notes	<p>Color: Brilliant straw yellow with golden shades</p> <p>Effervescence: Fine, numerous and persistent bubbles</p> <p>Nose: Fresh and fragrant, with notes of bakery. Fruity and floral aromas and mineral notes on the final.</p> <p>Taste: Fresh, clean and balanced. Elegant and creamy bubbles with a slight salinity at the end.</p>
Analytical data upon bottling	Alcohol 12,5% Vol, Residual sugar 2 g/l, Total acidity 6,68 g/l, pH 3.14
Total SO2	36 mg/l
Serving Temperature	8-10 °C