

CERIOLI 0 NATURE

Traditional Method

Spumante

2022



Grape Varieties

Barbera 100%

Soil Type

Deep silty and clay-like soil, with iron and manganese nodules and an ancient gravelly basis. Organic matter and fossils are very common.

Plant density/Yield per hectare

3700 plants/ 100 Q.

Vineyard/Age of vineyard

Cantina-Guardasone / 23 years old

Time of harvest

Second decade of August

Winemaking notes

Picking: Manual with grapes selection

Pressing: Soft pressing of the whole grape, no destemming

Fermentation: Stainless steel with a pied de cuve of selected yeast

Second fermentations: Inside the bottle

Ageing: 26 months on the less

Tasting notes

Color: Onion skin with golden shades

Effervescence: Fine and numerous bubbles with a persistent and elegant perlage

Nose: Fragrant and fresh, with delicate hints of red fruits and pastry. Slight smoky note on the finish.

Taste: Fresh, saline and mineral. Creamy and delicate foam with a very good gustatory balance.

Analytical data upon bottling

Alcool 11,5% Vol. Sulfur dioxide is 68 mg/l

Serving temperature

8 - 10 °C

OINOE