



OINOE VINI

CERIOLI 0 NATURE

Spumante Metodo Classico



Vintage	2020
Designation	Vino Spumante Metodo Classico
Category	Spumante Pas dosé Traditional Method
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 / 22 years old
Time of harvest	Second 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 and no skin contact.
Second fermentation	Inside the bottle
Ageing	26 months on the lees
Dégorgement	November 2023
Tasting notes	<p>Color: Onion skin with golden shades</p> <p>Effervescence: Fine and numerous bubbles with a persistent and elegant perlage</p> <p>Nose: Fragrant and fresh, with delicate hints of red fruits and pastry. Slight smoky note on the finish.</p> <p>Taste: Fresh, saline and mineral. Creamy and delicate foam with a very good gustatory balance.</p>
Analytical data upon bottling	Alcohol 12,5% Vol, Residual sugar 1 g/l, Total acidity 9,9 g/l, pH 3.05
Total SO2	72 mg/l
Serving Temperature	8-10 °C