

# MAGNO

## Spumante Brut Millesimato 2024



### Grape Varieties

Chardonnay 80% Pinot Blanc 20%

### 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

3900 plants/ 120 Q.

### Vineyard/Age of vineyard

Il Gelso-Guardasone / 9 years old

### Time of harvest

Last decade of August

### Winemaking notes

*Picking:* Manual with grapes selection

*Pressing:* Soft pressing of the whole grape, no destemming

*Fermentation:* Direct fermentation with no skin contact

### Tasting notes

*Color:* Straw yellow with greenish reflections

*Effervescence:* Fine and persistent bubbles

*Nose:* Fresh and floral, with notes of Williams pears white flowers and delicate citrus hints.

*Taste:* Vibrant, harmonious and delicately mineral. Fine and elegant perlage.

### Analytical data upon bottling

Alcool 11,5% Vol. Sulfur dioxide is 67 mg/l

### Serving temperature

6 - 8°C

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