

# CERIOLI 0 NATURE

## Traditional Method

### Spumante 2020

#### MAGNUM



#### 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 / 20 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 12,5% Vol. Sulfur dioxide is 68 mg/l

#### Serving temperature

8 - 10 °C

OINOE