

# CERIOLI X BRUT

## Traditional Method Spumante 2018 MAGNUM



### 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 / 32 years old

### Time of harvest

Second-third 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

### Tasting notes

*Color:* Brilliant straw yellow

*Effervescence:* Fine and persistent perlage

*Nose:* The fresh notes are perfectly balanced by a good minerality and delicate white fruit aromas.

*Taste:* The palate is clean and fresh. Delicately saline, with notes of white fruit and breadcrumb.

### Analytical data upon bottling

Alcool 12,5 % Vol. Sulfur dioxide is 72 mg/l

### Serving temperature

8 - 10 °C

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