



OINOE VINI

MAGNO

Spumante Brut Millesimato



<b>Vintage</b>	2023
<b>Designation</b>	Vintage Brut Spumante
<b>Category</b>	White Spumante Charmat Method
<b>Grape Varieties</b>	Chardonnay 80% Pinot Blanc 20%
<b>Soil Type</b>	Deep silty and clay-like soil, with iron and manganese nodules and an ancient gravelly basis. Organic matter and fossils are very common.
<b>Plant density/Yield per hectare</b>	3900 plants/ 120 Q.
<b>Vineyard/Age of vineyard</b>	Il Gelso-Guardasone / 9 years old
<b>Time of harvest</b>	Last decade of August
<b>Picking</b>	Manual with grapes selection
<b>Pressing</b>	Soft pressing of the whole grape, no destemming
<b>Fermentation</b>	Direct fermentation with no skin contact
<b>Tasting notes</b>	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.
<b>Analytical data upon bottling</b>	Alcohol 11,5% Vol, Residual sugar 4 g/l, Total acidity 6,8 g/l, pH 3,09
<b>Total SO2</b>	74 mg/l
<b>Serving temperature</b>	6-8 °C