

MAGNO

Spumante Brut Millesimato

2024

MAGNUM



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% Vol. Sulfur dioxide is 92 mg/l

Serving temperature

6 - 8°C

OINOE