

CERIOLI X BRUT TEATRO REGIO

Spumante Metodo Classico

2016

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 / 28 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

Ageing: 50 months on the less

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 53 mg/l

Serving temperature

8 - 10 °C



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