



# BRUT

## SPUMANTE BRUT

VINO BIOLOGICO

**BOTTLES**  
750 ml

**CARTON**  
6 Bottles

From our hills, freshness becomes sparkling

<b>TYPE</b>	Brut Sparkling Wine
<b>APPELLATION</b>	Brut Sparling Wine Organic
<b>VINTAGE</b>	2024
<b>GRAPES</b>	CHARDONNAY grapes
<b>TYPE OF CULTIVATION</b>	Certified Organic
<b>AREA OF PRODUCTION</b>	Pesaro
<b>SLOPE</b>	Hilly
<b>ELEVATION</b>	200m a.s.l.
<b>EXPOSURE</b>	South-East
<b>SOIL TYPE</b>	Medium texture, tending to calcareous
<b>PLANTING DENSITY</b>	3300 vines/ha
<b>PLANTING AGE</b>	30 years
<b>VINE TRAINING SYSTEM</b>	Guyot
<b>HARVEST</b>	Harvest id carried out manually using small 200-kg crates, with a selection on the plant of the best bunches. Period: first days of August.
<b>VINIFICATION</b>	Cold soft pressing of the whole bunches; cold static decantation and alcoholic fermentation in steel tank at a controlled temperature [14 °C] with the use of selected organic yeasts.
<b>SECOND FERMENTATION</b>	Refermentation in steel autoclave according to the Charmat Method [or Martinotti Method], with a three-month rest on its own yeasts.
<b>ALCOHOL</b>	12,0 % vol
<b>SUGARS</b>	6 g/L

## HOW TO SERVE AND PAIR IT

Its freshness, delicacy, and immediacy make it perfect for an aperitif, but its good structure and complexity make BRUT a wine capable of accompanying appetizers with butter and anchovy croutons, fried octopus or white fish lightly seasoned with extra virgin olive oil.

### ON SIGHT

Bright straw yellow.

### AROMA

On the nose it releases citrus sensations of lime and bergamot accompanied by floral notes such as jasmine and linden and aromatic herbs such as marjoram. Saline hints are perceived.

### FLAVOUR

The perlage is fine, intense and creamy; the sip is fresh and satisfying and immediately you find those saline, citrus and floral jasmine traits already evident on the nose. Pleasantly soft, it is certainly balanced in all its parts with a persistent and gratifying finish.

### SERVING TEMPERATURE

Excellent at 6°C



VALORI MEDI PER 100 ml	
ENERGIA	300 kJ 72 kcal
GRASSI	< 0,1 g
di cui Acidi Grassi Saturi	< 0,1 g
CARBOIDRATI	1,2 g
di cui zuccheri	0,7 g
PROTEINE	0 g
SALE	0 g

ELENCO INGREDIENTI
UVE BIO
LIEVITI BIOLOGICI PER LA FERMENTAZIONE
SACCAROSIO BIOLOGICO
CONSERVANTI E ANTIOSSIDANTI: METABISOLFITO DI POTASSIO
AGENTI STABILIZZANTI: TANNINI BIO

IMBOTTIGLIATO IN ATMOSFERA PROTETTIVA