



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Cépage Brut

Quality Sparkling Wine – Brut Classic Method

Grape varieties: 80% Pinot Noir, 20% Chardonnay

Characteristics

Straw yellow colour with bright reflections. Fine and abundant perlage. Elegant, ample, delicate bouquet with floral freshness and balsamic notes. Fresh citrus taste, elegant, harmonious, with a good structure and mineral taste.

Vineyards

Exposure: medium hilly area, altitude from 200 to 400 m

Soil: Calcareous clay

Cultivation: Guyot and spurred cordon

Plant density: 5500 plants/hectare

Harvesting

Collection method: Manual

Harvest period: second ten days of August

Yield per hectare: 90 Q/Hectare

Winemaking

The grapes, separately, are harvested manually in 20 kg crates and stored at 10 °C in the cold store before soft pressing.

The grape musts (yield of 45%) are fermented in steel tanks at a controlled temperature, and after blending, the base wine remains on the fine fermentation lees until the draught is carried out the spring following the harvest. After at least 30 months, the yeast is disgorged with a sugar proportion of 7 g/L.

Draught: May 2019

Ageing on the lees: at least 30 months

Analytical Data:

Alcohol: 13,5 % Vol

Total Acidity: 4,83 grams/liter

Volatile Acidity: 0,53 grams/liter

Contains sulfites



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE. N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

