



**FINOCCHI**

**VITICOLTORI**



## Spumante BRUT

**VINE:** Verdicchio

**TYPE OF CULTIVATION SYSTEM:** Guyot.

**PLANTING DATE:** 1991/2009

**TYPE OF SOIL:** Calcareous, sand, clayey.

**EXPOSURE VINEYARD:** Southwest

**YIELD IN VINEYARD:** 1,5 Kg/plant.

**HARVESTING METHOD:** Grapes are picked by hand and collected in boxes, with the selection done in the vineyards.

**VINIFICATION:** Martinotti-Charmat method. Clusters are selected in the vineyard and then they are cold-pressed in winery. Afterwards the must is separated and a static, cold decantation is performed. Alcoholic fermentation takes place at controlled temperatures in stainless steel vats. A second fermentation takes place in pressurized stainless steel tanks (autoclave) as yeasts begin to create the bubbles.

**ALCOHOL:** 11,5 % vol.

**PAIRINGS:** Well matched with aperitifs and appetizers, preferably fish-based. Also appropriate for main courses.

**Serving Temperature:** 10 °C.

### TASTING NOTES:

**Color:** Light straw yellow with greenish highlights.

**Nose:** Floral aromas of jasmine and acacia flowers, mixed with the scent of fresh fruit, predominantly peach and pear.

**Taste:** Very well balanced between sweetness and acidity, with great persistence. The perlage is subtle and mixes very well the sapid and floral sensations.

**Perlage:** Fine and intense, with chains of bubbles that run the length of the glass.