

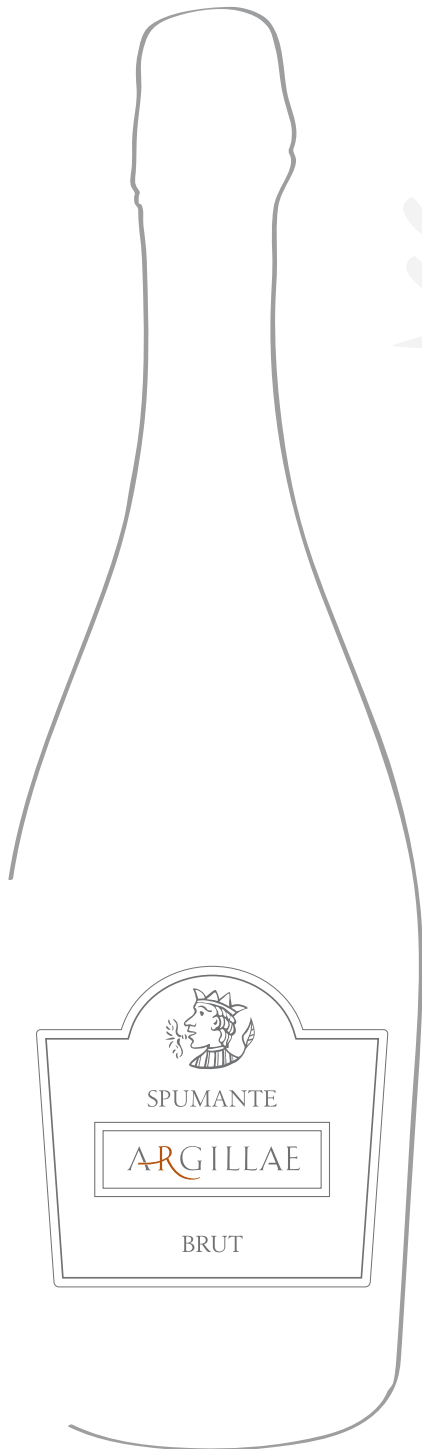
ARGILLAE

ORVIETO - UMBRIA

SPUMANTE BRUT

Metodo Charmat

100% Chardonnay Grapes



To create a sparkling wine 100% made in UMBRIA: this is our latest challenging project.

The result? A wine with an elegant perlage, beautiful structure, extraordinary freshness with a long persistence, to be enjoyed as an aperitif or throughout the meal.

Colour: Bright yellow with green reflections

Fragrance: Fresh, intense and elegantly fruity with notes of citrus, white peach and pineapple

Taste: Vibrant, fresh and pleasant with good acidity and long finish

Farming System: Guyot

Planting density: 3333 plants per hectare

Harvest Time: August

Yields: 70 quintals per hectare

Winemaking notes: The grapes undertake a brief cold maceration process and are pressed delicately. The must is vinified at controlled temperature in stainless steel tanks. Second fermentation in autoclave - according with the charmat method - is followed by a few months refining on fine lees to enhance its organoleptic properties.

Refining: After bottling, it undergoes a short bottle maturation process for a further 3-4 months before commercialisation

Food pairings: Great for aperitifs with prosciutto di parma, salami and other cold cuts. It will surprise you combined with raw fish, crustaceans and fried fish.