



Vino spumante di qualità

Classic method

TERZA B

Characteristics

Versatile sparkling wine with soft and persistent perlage. The colour is straw yellow. The smell is soft, subtle, broad, with evident scent of yeast. Light and pleasant vanilla scent. The taste is fresh, savoury, full and persistent.

Grapes varieties and area of production

Pigato (95%) and gvermentino (5%) grapes harvested in the vineyards of Arroscia Valley.

Type of cultivation

Spurred cord.

Grape total per hectare

Max 110 q.li

Total in wine

Max 70%

Alcoholic strength

12 / 13% vol. depending upon the vintage.

Total acidity

Min 6 / 6,5 g/l

Vinification

Permanence in refrigerated tank on thin rinds.

Draw

Partial amount of sugar added.

Pressure reached

6 atmospheres

Fermentation of the yeasts

18 months min. in the cellar

Food matching

Ideal for a chic appetizer or with sea food, shellfish, pasta with delicate sauce.

How to store and to serve

Serve at a temperature of 6°C in medium however tall sized glasses and with long stem.

Store in low compartments of the wine cellar at a constant temperature between 11 and 14°C.