

La Famiglia, la Terra e il Vino

DENOMINATION

LOCATIONS OF VINEYARDS

SOIL TYPE

ALTITUDE

EXPOSURE

CULTIVATION SYSTEM

VINE AGE

YIELD PER HECTARE

HARVESTING METHODS

GRAPE VARIETY

VINIFICATION

TIRAGE, AGING,
DISGORGING

HOW TO SERVE

Vino Spumante di Qualità

Loc. Ponticelli
Santa Maria Imbaro, Chieti

Medium textured soil, rich in
organic substance.

260 m above sea level

South - West

**Espalier vines, bilateral guyot,
4000 vines/Hectare**

Planting year 2014

7 - 8 tons

Hand selection in late September

Montonico 100%

Soft pressing of whole bunches. The must is decanted at a temperature of about 6/8 ° C for 24 hours. The fermentation takes place at controlled temperature (14/16 ° C) in small steel tank and lasts between 10 and 15 days. A refinement of the base wine follows at least 4 months before the second fermentation.

In the second decade of March, the base wine is bottled with yeasts and sugars for "froth capture". The refermentation takes place in the bottle (according to the classic method) in rooms with constant temperature (12/15 ° C). The bottles rest horizontally in piles for at least 24 months before disgorgement. At the end of aging the remuage is carried out (to conveying the deposit towards the cap) and finally the disgorgement (the last phase that allows the removal of the deposit). Being a "Brut Nature" no additional sugar is added before final capping.

**Best drunk:
From 2 up to 18 months after
disgorging.**

**Advised temperature:
8 - 10° C.**

**Serving suggestion:
Ideal as an aperitif or as a
whole meal with fish and sushi**

Maja

Metodo Classico

Vino Spumante di Qualità
Brut Nature

Technicals description



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