



STOMENNANO BRUT MILLESIMATO

Vino Spumante Metodo Classico 2018

Type of wine: Brut spumante dosé, classical method; vintage.

Grape varieties: Chardonnay and Pinot Nero

Pruning: double spurred cordon; planting density: 4000-5000 vines/ha (1,620 – 2,020/acre); average yield: 7 tonnes/ha (2.83 tonnes/acre).

Vinification: tirage: spring 2019. The classical method requires many months and strictly follows the rules of classical spumante production, with 24-30 months of bottle fermentation followed by remuage on pupitres for 45 days; the wine then remains 1 month neck-down before disgorgement and a further 3 months aging before release.

Colour: intense straw yellow with golden reflections; very fine and long-lasting perlage.

Bouquet: elegantly complex with hints of almond, hazelnut and a light nuance of breadcrumb; very intense with a floral finish.

Flavour: enveloping, with a delicate and long-lasting effervescence; fruity and with good structure, fresh and smooth acidity, leaving a hint of citrus on the finish.

Consumption: Serve at 8°-10°C (46-50°F). Preferably consumed fresh but can also keep for a few years in bottle.

Alcohol by volume: 12.50%.

Food affinities: an excellent aperitif, it can also be a unique choice for an entire meal. Deep-fried seafood and dishes; sea bream in a salt crust.

Focus: each vintage the percentages of Chardonnay and Pinot Nero vary slightly based on the growing season.

Format: 750ml