

ARMONICA

Sparkling Wine Brut



CLASSIFICATION:

Type: sparkling wine method
Charmat/Martinotti – 750 ml*

Name: VSQ

Dosage: brut

Alcohol: 12% vol

Vintage: without vintage

Serving temperature: 6-8° C

PRODUCTION:

Grape variety: 100% primitivo

Area: Sava, Taranto, Puglia

Grape harvest: last decade of August

Training system: guyot

Harvest: manual harvest with careful
selection of the grapes

VINIFICATION:

the grapes arrive intact in the cellar
at a temperature of about 10°C.
The grapes are de-stemmed and
immediately pressed, to pass then the
must in the steel tanks. The alcoholic
fermentation is activated by selected
yeasts and takes place at a temperature
of 18°C for about 10 days

SPARKLING WINE MAKING METHOD:

with Charmat/Martinotti method.
The base wine is loaded in an autoclave
for foaming, managed at a controlled
temperature of 18°C for 40 days

TASTING:

Colour: pale pink, clear and bright

Bouquet: it wraps the nose with fresh
and subtle notes, in which we can
recognize floral and fruity scents, in
particular the rose and small wild berries

Taste: soft, lively and fresh. Elegant
perlage

Food matches: aperitif and fried dishes.
Raw fish, light first courses and seafood
dishes

* Available also in the Magnum version of 1500 ml