

White Brut Sparkling Wine

“Blanc De Blancs Brut”



DENOMINATION

White Brut Sparkling Wine

VINEYARDS

Pignoletto: Tenuta Cialdini (Castelvetro).
Chardonnay: Monteveglio (Bologna) – 90 e 120 m

SOIL

Clay soil of alluvial sediments with local lenses of coarse gravel. In Monteveglio area, medium-slope hillside soils with calcareous clay, slightly alkaline, derived mainly from clay-rich rocks.

GRAPE VARIETIES

50% Pignoletto, 50% Chardonnay

ALCOHOL CONTENT

12% vol.

TRAINING SYSTEM

Vertical Shoot Positioning

FARMING PRACTICES

Integrated pest management

VINEYARD AGE

12 years average age

YIELD

90–120 qt/ha

YEASTS

Selected

PRESSING

Soft membrane pressing

VINIFICATION

After maceration at 12°C for about 2 hours, the must is cold-clarified and then fermented with a single prise de mousse at controlled temperature, lasting approximately 30 days.

AGEING

In stainless steel autoclave, on the lees at low temperature after prise de mousse, with constant agitation.

ANALYTICAL DATA

Acidity: 7 g/l | Residual sugar: 9 g/l

ALLERGENS

Contains sulphites. Vegan product.