



SCUBLA

"RS"

MARTINOTTI METHOD SPARKLING WINE

Classification

Martinotti method Sparkling wine brut.

Grapes

100% Chardonnay.

Position and vineyards

Marny hilly soil: situated partly at the feet of the hill and partly mid-hill, facing Northeast.

Vines trained with the Guyot system, with 5000 vines per hectare.

Harvest

Early by hand for the basic sparkling wine

60 quintals per hectare.

Vinification

Whole grapes gently pressed: the must is decanted at low temperature and left ferment at a controlled temperature in steel tanks. The accomplished wine is submit to the sparkling process in autoclave and it rests on the new yeasts for three months.

The clarification and the following bottling occur in a pressurized circuit.

Alcohol content

12,5%

Acidity

6,10

Organoleptic Properties

The perlage is fine and persistent, which express bread crust scent and very floral mark.

White fruit flavor, elegant sparkling wine that is easy to drink.

Best served with

Cocktails and also all light meals.

Medium annual production

3000 bottles (0.75l)