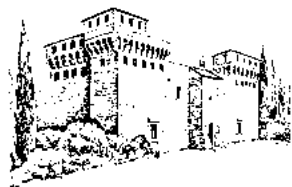


BRUT

Metodo Classico

2023



CASTELLO DEL TREBBIO



Name and appellation: Brut Metodo Classico Castello del Trebbio.

Grape variety: Chardonnay 70%, Trebbiano 30%, Liqueur d'expedition: Amphora Trebbiano.

Vineyard extension and bottles produced: 1,5 hectares, 6.000 bottles.

Soil type: clay-limestone with good drainage capacity.

Density: 5.400 vines per hectare.

Training system: Guyot.

Yield: 90 quintals of grapes per hectare.

Harvest: manual, in small crates to keep the berries intact.

Harvest period: second decade of August, to ensure the right acidity and proper alcohol potential.

Vinification: after harvest, the grapes are softly pressed and then the wine is cold clarified for approximately 36 hours at 10 °C. Subsequently, the must is then racked and inoculated to spark fermentation which is carried out in steel tanks at a temperature of 14 °C and 16 °C.

Aging: 30 months on yeasts.

Liqueur d'expedition: Amphora Trebbiano with an additional 6 months of aging.

Tasting notes: the initial note of bread crust gradually evolves into fruity aromas, particularly citrus and yellow-fleshed fruit. It features a pronounced freshness and sapidity, well balanced by a pleasant softness. The finish is citrusy and persistent.

Recommended pairings: suitable both as an aperitif and throughout the meal. Perfect to pair with creamy appetizers, whipped cod, fried vegetables, risottos, and baked fish.

Serving temperature: 6 °C in summer, 8 °C in winter



White

750 ml

12,5%