



VALLEPICCIOLA
TOSCANA

Pievasciata Brut

SPUMANTE BRUT METODO CHARMAT

DENOMINATION

Vino spumante di qualità

DOSAGE

Brut

AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

GRAPE VARIETY

Chardonnay 100%

ALTITUDE

380 - 420 m. a.s.l.

VINEYARDS

Vineyards of Vallepicciola

TYPE OF SOIL

Limestone and clay with presence of marl and limestone

DENSITY OF VINES

5.000 vines/ha

TRAINING SYSTEM

Guyot

HARVEST

Second decade of August; yield per hectare 70 quintals.

VINIFICATION

Gentle pressing with inert gas and dry ice, alcoholic fermentation in steel with ageing on fine lees for 6 months. Sparkling in autoclave and ageing for 3 months before bottling.

AGEING POTENTIAL

3 years

TOTAL ACIDITY

7 g/l

RESIDUAL SUGAR

6,0 g/l

SERVICE TEMPERATURE

6° - 8° C



TASTING NOTES

Pale straw yellow colour, fine and persistent perlage, notes of hawthorn and peach blossom. Savoury, fresh taste.



PAIRING

This wine can be paired with a wide variety of different foods such as light cheeses, fruit, cured meats, pizza and seafood.

AVAILABILITY

750 ml

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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