

Pievasciata Brut

## 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





## $\bigcirc$ TASTING NOTES

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

## Ψ4 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. Loc. Pievasciata, 21 - 53019 Castelnuovo Berardenga, Siena - Italia Tel. +39 05771698718 | info@vallepicciola.com vallepicciola.com

