

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

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