

## VINO SPUMANTE BRUT BRICCONCELLO BIOLOGICO (ETICHETTA VERDE)

**GRAPES:**

Chardonnay (50%)  
Vermentino (50%)

**ALCOL:**

11.5% vol

**PRODUCTION/YEAR:**

4000 bottles

**PRODUCTION AREA:**

Parrina  
(Sparkling process  
made in Treviso area)

**VINEYARD:**

Botte, Pini

**SOIL:**

Clays, calcareous

**PRODUCTION/HA:**

90 q/ha

**HARVEST TYPE:**

Hand picking selection of the  
bunches with ribbon

**PRESSING:**

Soft; yield  $\approx$  60%

**FERMENTATION****TEMPERATURE:**

17 days at 16°C

**SPARKLING:**

Charmat method, Brut type

**CAP TYPE:**

One-piece cork

### CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

Vermentino and Chardonnay grapes used to make the Parrina Brut are harvested early, starting from mid August. After some months of aging on the lees, the wine is made sparkling in Treviso area (Veneto region). The method used is the Charmat one.

**COLOR:** Yellow – green with persistent perlage.

**NOSE:** Simple pleasant and fruity.

**PALATE:** Soft and very fresh with balanced acidity and a delicate flavor. Fresh and pleasant, good acidity and flavor.

### GENERAL NOTES

One of the few sparkling wines made exclusively from Maremma grapes. The name is inspired by a famous work of Mozart "*The marriage of Figaro*".

### MATCHING

The Bricconcello is perfect as an aperitif and is also excellent to accompany appetizers, fresh summer dishes, boiled and fried seafood. Also great as dessert wine.