

## VINO SPUMANTE EXTRA DRY BRICCONCELLO BIOLOGICO (ETICHETTA BLU)

**GRAPES:**

Chardonnay (50%)

Vermentino (50%)

**ALCOL:**

11.5 % vol

**PRODUCTION/YEAR:**

4.000 bottles

**PRODUCTION AREA:**

Parrina

(Sparkling process

made in Treviso area)

**VINEYARD:**

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 14°C

**SPARKLING:**

Charmat method, Brut type

**CAP TYPE:**

One-piece cork

### CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

A careful selection of Chardonnay and Vermentino grapes used for a Extra Dry sparkling wine of great value and extreme elegance.

The wine obtained by vinification, remains on the lees for at least 15 days.

A second fermentation with the method Charmat, it is followed by an aging on yeast lees for about two months.

**COLOR:** Yellow with persistent perlage.

**NOSE:** Enveloping and fruity.

**PALATE:** Soft and wide, with balanced acidity.

### GENERAL NOTES

The Bricconcello Etichetta Blu is a refined and exclusive variant of sparkling Extra Dry made with fine white grape of Maremma.

### MATCHING

Ideal for fish dishes and shellfish, excellent when served as an aperitif.