

NELMENTRE

VINO SPUMANTE BRUT

MARTINOTTI METHOD



VINIFICATION

Only the first phases of must, obtained by soft pressing, are used in the sparkling wine base. This is followed by cold static decanting, racking and the first fermentation at controlled temperature. Refermentation in pressurised vats gives the wine its sparkle and this is done in the spring following the harvest.

TASTING NOTES

Light straw-yellow, clear and with a good mousse. The nose is fresh with floral hints and aromas reminiscent of yellow fruit. Full and harmonious on the palate, with an appropriately acidulous balance, it can be matched harmoniously.

FOOD RECOMMENDATIONS

The "Nelmentre" sparkling wine is excellent as an aperitif and to accompany starters, risottos and fish dishes. It can accompany the entire meal.

GRAPE VARIETY

Chardonnay

PRODUCTION AREA

Province of Pavia

TYPE OF CULTIVATION

Certified organic

ALTITUDE

250 – 330 m

EXPOSURE

North-East – South-East

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

7.000 kg/ha

ALCOHOL CONTENT

12% Vol.

SUGARS

8 g/l

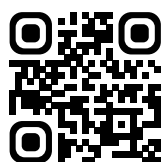
SUGGESTED SERVING TEMPERATURE

6° - 8°C



BOXES

6 x 75cl Bottles



FRADÉ
vignaioli bio

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