

ATTILIO

SPARKLING WINE

Altitude

A few metres above sea level.

Climate

Typically Mediterranean, with mild winters, limited rainfall and very warm and breezy summers.

Soil type

Alluvial, sandy, slightly clayey soil.

Vine training

Mature bush vines, espalier (Guyot and spurred cordon).

Grape yield per hectare

80/90 quintals.

Description

A specific selection of grapes combined with natural Martinotti method fermentation delivers an elegant brut, with a fine and enduring perlage and an aroma of fresh white fruit with a floral note.

Colour

Bright and vibrant with fine and enduring bubbles.

Aroma

Refined and elegant notes with floral and fruity sensations, closing with saline touches.

Tasting Notes

Bold and pleasant, great drinkability with a creamy finish.

Serving temperature

4°/6°C.

Pairings

Excellent as an aperitif, try with vegetable pastries.

Harvesting

First 10 days of September.

Formats

0.75 l - 1.50 l

