

Cascina Ciapat



Lunetta Soprana SPUMANTE BRUT

COLOR:

intact straw yellow, lively and luminous, with bright greenish reflections, fine and persistent perlage.

SCENT:

the clear and pleasant bouquet, fragrant, dry, fresh, lively. After delicate floral scents, it releases notes of almond and citrus.

TASTE:

fine and mineral with a slight note of sweetness. A structure supported by good acidity and alcohol, offers a nice citrus juiciness. Broad and persistent bouquet.

FOOD PAIRINGS:

it is perfect as an aperitif or toast or to accompany a light and delicate meal, but also with first and second courses based on fish, fried fish and white meats, grilled vegetables and fresh cheeses.

SERVING TEMPERATURE: 10 °C

ALCOHOLIC CONTENT: 11% VOL

HARVEST:

manual in mid-late August with careful selection of the grapes.

VINIFICATION:

crushing-destemming and subsequent pressing in a lung press. Subsequent clarification and racking, followed by fermentation. Batonage is then carried out 2/3 times a week for about a month on fine (or noble) lees. Cold stabilization follows in a steel tank at -4°C.

METHOD: Martinotti

AGING: the wine ready at the beginning of the new year, immediately enters the market, without undergoing aging, a choice evaluated and adopted by the company in order to preserve the fruity, varietal and characteristic aromas of Roero that have always distinguished the company.