

Garda DOC
BIANCO SPUMANTE Extra Brut
METODO CLASSICO

AREA OF PRODUCTION: Moraine small hills south of lake Garda,
town of Cavriana, Loc. Campagnolo.
TYPE OF TERRAIN : Moreine, sandy-pebbly, slightly calcareous.
HEIGHT s.l.m. : 150-180 m.
SHAPE OF FOSTERING: Guyot.
GRAPEVINE AGE: 6 years old, hectare yield 90 q.
VINE VARIETY: Chardonnay 100%
HARVEST: Manual in crates in the middle of August.
VINIFICATION: Soft pressure of the whole grapes, fermentation in
steel tank for 13-15 days at 14-16° temperature, decanting
and refinement on fine sediment for 8 months,
with periodic batonage.
REFERMENTATION: Bottling in the spring following the harvest,
refermentation in the bottle with selected yeasts, and
refinement for 40 months before deguisement.
Commercialization after two months.

ANALYTIC DATA: Alcohol : 12,5 % vol.
Total acidity : 6,8 – 7,0 g/l
pH : 3,05 – 3,10
Sugar residual : About 2,5 – 3,0 g/l

COLOUR: Pale yellow with greenish reflexes. Subtle and persistent perlage.

AROMA: Ample and delicate, with fragrant scents of tropical fruits,
yeast and bread crust.

TASTE: Fresh, pleasantly harmonious.

The finish is delicate, slightly fruity and with a good flavor.

