



## METODO MARTINOTTI EXTRA DRY



### TECHNICAL NOTES

DESIGNATION OF ORIGIN: Vino Spumante Pinot Nero Extra Dry Metodo Martinotti.

GRAPE: Pinot Noir.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: south, south-east.

The grapes, harvested by hand in the vineyards surrounding the winery, are softly pressed. The resulting free-run must is put in temperature-controlled stainless-steel vats and cooled down to extract the best aromatic substances. The free-run must is then clarified. The alcoholic fermentation is started using selected yeasts and is carried out at a controlled temperature. Once the fermentation is completed, the wine is racked. The natural bubbles are produced through a secondary fermentation in temperature-controlled stainless-steel autoclaves. The secondary fermentation is started adding sweet must, selected yeasts and nutrients. The sparkling wine is then filtered, stabilised and bottled.

### TASTING NOTES

SIGHT: light straw-yellow colour. Elegant *perlage* with fine bubbles.

NOSE: nose with notes of wild herbs, tropical fruit and flowers.

PALATE: crisp and sapid, with pleasantly creamy bubbles.

SUGGESTED PAIRINGS: excellent as a pre-meal drink or for any toast-worthy occasion.

SERVICE TEMPERATURE: 6-8 °C.

ALCOHOL: 12% vol

(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

PRODUCT OF ITALY.

### ACCOLADES AND AWARDS

*Sparkling Wine Festival ONAV Verona 2022: 89/100*

*Sparkle 2017 and 2018: Three Spheres*

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