



Name of the wine: **DOC Friuli TERRA & CIELO**

Spumante Brut Metodo Classico (Champenoise method)

Grapes : Chardonnay, Pinot noir

Production area: Friuli Venezia Giulia

Type of soil: stones and clay

Grapes are manually harvested and pressed directly in very soft manner.

The must is cleaned and fermented in steel tank at controlled temperature (15- 16 °C). After it's been maintained on the lees for 8 months with weekly Batonnages.

After a slight filtration the wine has been bottled for the second fermentation and it's been in contact with the yeasts for at least 36-44 months before the degorgement.

The wine has straw yellow color, it smells like breadcrust, light vanilla, hazelnut, citrus fruits.

The foam has good consistency, and a fine and time remaining perlage.

At Taste it has good acidity and freshness, it's long and silky and very complex.

Very good like aperitif, or ,in combination with finger food, or raw fish and molluscs.

Serving temperature : 6 – 8 °C.

