

TRIBOLLA

BIANCHELLO DEL METAURO

BRUT TRADITIONAL METHOD SPARKLING WINE



Sourcing: produced in the Village of San Costanzo, Stacciola Hamlet, Pesaro-Urbino Province, Le Marche Region – Italy

Appellation: Bianchello del Metauro Spumante DOC

Grape variety: Biancame

Vineyard life: 10 years

Vineyard area: 1 ha

Sixth plant: 2,8 x 1

Altitude: 200 m.a.s.l.

Vineyard exposure: South

Training method: espalier structure with Guyot pruning

Harvest season: first decade of August

Harvesting technique: grapes are picked by hand then carefully laid out on small open crates, sorting technique in the vineyard where grapes are thinned out

Type of soil: medium mixture - clayey

Yield per hectare: 80 quintals/ha

Wine making: soft pressing of the whole grapes, cold static decanting of the must. Fermentation in stainless steel tanks at controlled temperature. Short ageing on fine lees. Secondary fermentation in the bottle and resting on the lees for 18 months. "Disgorgement" process and BRUT "dosage"

Ageing: 3 months in stainless steel vats, resting on the lees/yeast for 18 months in bottle

Alcohol content: 12,50% – 13,5%

Serving temperature: 8° in tulip shaped glasses

Food pairing: sparkling wine for every occasion, excellent as aperitif, with starters and all fish dishes. Interesting when matched with local cold cuts



VISUAL EXAMINATION

Brilliant, straw yellow, intense and persistent



OLFACTORY EXAMINATION

Flavor is pleasing with a mild yeast overtone and bread crust; mild note of custard, white flowers, hawthorn. Citrus notes of pink grapefruit



TASTE EXAMINATION

Dry, warm and soft flavor, it is a fresh sparkling wine with a savory and mineral taste.



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