

CHIARIERI

Brut Sparkling wine

TYPE: Brut sparkling wine.

GRAPE(S): Chardonnay and black Pinot.

PRODUCTION AREA: Contrada Granaro in Pianella (PE).

EXTENSION OF THE VINEYARD: 1.00 hectare.

ALTITUDE OF THE VINEYARD: 180 m above sea level.

SOIL TYPE: Medium calcareous mix.

TRAINING METHOD: Pergola abruzzese.

HARVEST: carefully selected and picked by hand in the first ten days of September.

YIELD PER HECTARE: 13,000 kg of grape clusters.

VINIFICATION: Crushing, then racking of the must and fermentation in tanks where the temperature is regulated. Initially, the wine has about 11% alcohol content; it is fermented again in tanks with the addition of saccharin, using the long Charmat method.

BOTTLING: After six months from refermentation.

COLOUR: Straw.

FEATURES: Extended presence of noble yeasts gives the sparkling wine perfumes of exotic fruit and bread crust. Its sourness melts with notes of green apple.

ALCOHOLIC CONTENT: 12.5%.

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