

JEANETTE

Brut Sparkling wine from grapes Pecorino

TYPE: sparkling wine.

GRAPE(S): Pecorino 100%.

PRODUCTION AREA: Contrada Granaro in Pianella (PE).

EXTENSION OF THE VINEYARD: just over 0.5 hectares.

ALTITUDE OF THE VINEYARD: 198 m above sea level.

SOIL TYPE: medium calcareus mix tending to sandy.

TRAINING METHOD: espalier.

HARVEST: first ten days of September by manual picking and selection of grapes.

YIELD PER HECTARE: 8,000 Kg of grapes.

VINIFICATION: the grapes are picked from vines, put in small boxes, and cooled with dry ice.

Then, they are transported to the winery and soft pressed to obtain only the best must.

It goes to steel tanks, and it is naturally clarified with a low temperature for a day.

So, clear must is moved in another tank where begins the alcoholic fermentation, with selected yeasts. Fermentation lasts 20 days, and the must-wine is maintained at 12/15° C of temperature. When the fermentation is over, temperature is lowered at about 10° C.

Two times a week lees are moved from bottom of tank into the wine. With this method, the product assumes typical perfumes and a good structure. This wine is stabilized and filtered, so it goes into an autoclave (steel tank that allows to have a pressure of about 6 bar) where the second fermentation can start.

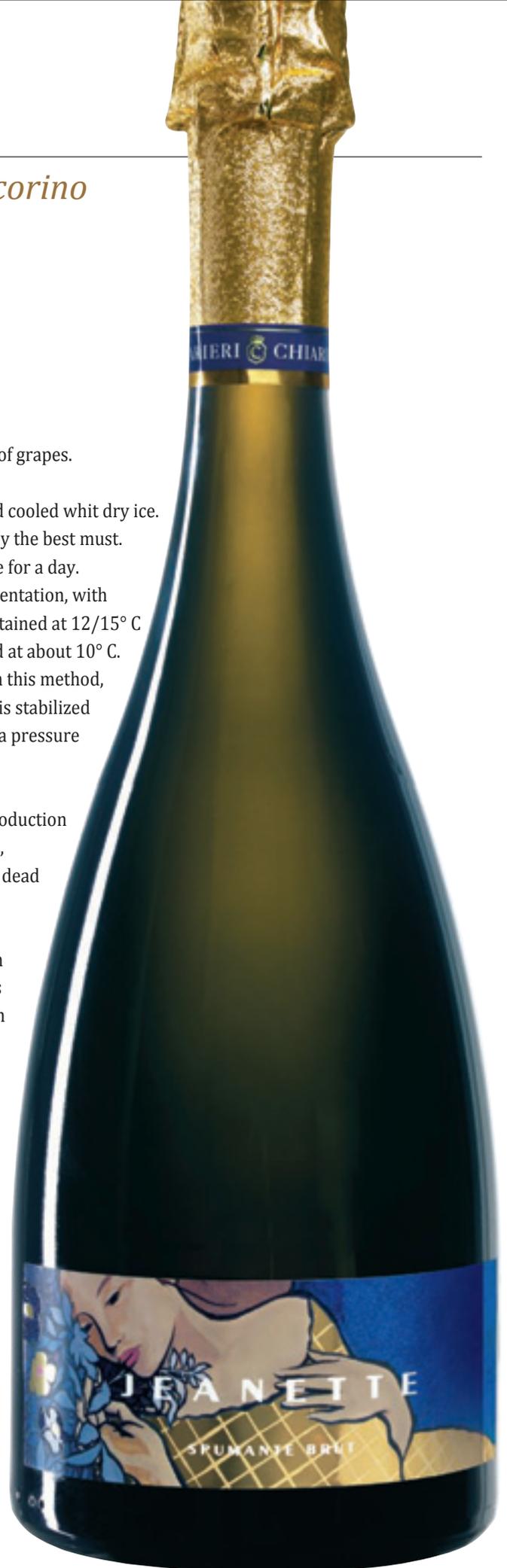
To allow this fermentation, a sugar solution is added to the basic wine.

Also here there are selected yeast that start the fermentation, so the production of carbon dioxide, for about 15 days. At the end of second fermentation, the wine is moved with an agitator to remove certain compounds from dead yeasts. Before bottling, another stabilization is necessary for the sparkling wine.

FEATURES: bright yellow, fine and persistent perlage, synonymous with high quality, very complex, perfect blend of soft shades of fruits such as loquats, apricots and fresh floral sensations. Intense, fine, fragrant, with a hint of white flowers, very elegant and palatable.

ALCOHOLIC CONTENT: 12.50%.

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