

ARISTANIS METODO CLASSICO

SPUMANTE BRUT SPARKLING WINE



GRAPE VARIETY 85% Vernaccia Di Oristano
15% Vermentino.

AREA OF PRODUCTION
Lower Valley of Tirso River

ALTITUDE 20 m s.l.m.

SOIL TYPE Medium textured; sandy

TRAINING SYSTEM Guyot

YIELD PER HECTARE 80 q.li

HARVEST TIME 3rd decade of august

WINEMAKING Off skins fermentation;
crushing and destemming; enzymatic
clarification; fermentation at 15 °C; refining of
the wine on its lees until February.

MALOLACTIC FERMENTATION Not
performed

REFINING In stainless steel tanks until
sparkling process.

METHOD OF PRODUCTION
Traditional method

AGEING On the yeasts for 18 months.

ABV 12,5 %

TOTAL ACIDITY 7,50 g/l

RESIDUAL SUGAR 7 g/l

TASTING NOTES Bright straw yellow,
tending to gold. Fine and persistent perlage.
The nose gives hints of dried and candied
fruit, accompanied by notes of almond
flowers, while breadcrumb is perceptible
in a pleasant and delicate way. The mouth-
feel of this sparkling wine is quite dry and
bold. Enveloping but delicate and persistent.
Almond reappears on the finish. Its liveliness
and freshness invite for another sip.

FOOD MATCHING Perfect as aperitif, this
versatile wine accompanies both seafood
starters and pasta main courses.

SERVING TEMPERATURE
6° C