

“Attilio Ghisolfi”

Spumante Metodo Classico

-Extra Brut

Obtained by our vineyards in Monforte d'Alba by pinot 60% and Nebbiolo 40%, this is a news for our winery a new challenge using a new vinification form compering the traditional way for Nebbiolo.

Altitude: 300/350 m. asl.

Planting density: 5500 vines/ha.
marly and white tuffaceous.

Soil:

Vinification: white vinification of red grapes, with soft press and selecting the first decanting without color. At the end of fermentation the 20% of the wine is aged in 500 liter oak the rest in stainless still tanks.

Second fermentation: After 6 month we do the blend and the second fermentation in bottle with yeast for 48 month

Sugar contents: extra brut

Storage temperature: between 13° and 15 °C

Service Temperature: 7-9°C.

Parings: nice as aperitif, sea food, oysters.

Bottles produced: 4.000

