

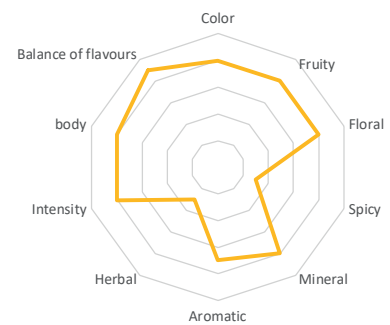
VILLA SPARINA BRUT
METODO CLASSICO - BLANC DE BLANCS
VINO SPUMANTE DI QUALITA'



Villa Sparina Brut is a “Metodo Classico” that finely represents the characteristics of Cortese Grape and Gavi terroir. Enclosed in a design bottle, enriched with precious details, this spumante expresses its identity after a minimum aging of 36 months on the yeast.

The flavor is full, intense and with the right balance between acidity and minerality. The perlage is fine and elegant, the aftertaste long and always fresh.

Best served at 10°C (50° F)



Grape variety Mainly Cortese

Exposure and altitude Mainly South, South-West; 250-300 m a.s.l (820-940 feet)

Soil composition Clay and marl

Cultivation method Guyot, 4200 vines per hectare

Average age of the vines 26 years

Harvest September

Primary fermentation In stainless steel tanks

Fermentation temperature Temperature-controlled fermentation at 18° C (65° F)

Duration of fermentation Three weeks

Bottle fermentation According to the traditional “Metodo Classico” in our historical XVIII Century cellars, at 12° C (53° F)

Aging Minimum 36 months on the yeasts

IL VINO COME PRINCIPIO CREATIVO