

**Grape Variety**

Chardonnay

Appellation

Vino Spumante di Qualità
Metodo classico Brut Nature

Growing area

San Lorenzo (Gorizia)

Soil type

Calcareous, gravel soils on a broad alluvial shelf 60 metres above sea level

Vineyard

Grown with organic fertilizers, integrate pest management (according to EU regulation) and with no chemical weed control

Average age of vines

More than 25 years

Training system

Guyot
5.200 vines/ha

Production

50 hl/ha

Harvest

By hand after an accurate selection of the grapes.
August 2013

Vinification

Fermentation takes place in 500-litre French oak barrels at 20-22°C, followed by maturation on the fine lees in the same barrels for 8 months with frequent bâtonnage. Only free-run must, obtained with soft pressing, is used.

Tirage

June 2014

Disgorgements

February 2019

Bottles produced

8.000

Alcohol

12.5%

Serving temperature

6-8°C

A new experience started in Summer 2008 to prove that Isonzo valley, land well known for white wines, can stand out on a different path, where tradition and research live side by side, together with the desire to improve, qualities that have always been part of a good producer's attitude.