



APPELLATION:	White sparkling wine fermented in the bottle (<i>méthode traditionnelle</i>)
GRAPE VARIETALS:	100% Chardonnay
CHARACTERISTICS OF THE VINEYARD:	The grapes are from our "San Martino" vineyard, facing east on the highest part of the estate. The clay soil here is of medium texture. Planted in 1979, the vines are cordon-trained. Production follows the rules for organic farming: we use only organic fertilizers (made using grape marc and wine lees) and cryptogams are kept at bay using copper and sulphur. No insecticides are used.
VINIFICATION:	Harvesting is entirely by hand with a strict selection of the grape bunches. In particularly warm years the grapes are picked at dawn, so that the grapes remain fresh and the acidity is higher. The grapes are soft-pressed, the must undergoes <i>débourbage</i> and racking, and fermentation takes place at a controlled temperature.
MATURATION:	After the " <i>prise de mousse</i> " the wine is left to age <i>sur lie</i> for at least five years in ancient caves dug out of the local tufa rock where the natural temperature is a constant 12°C.
AGING:	After disgorgement, the wine is left to clarify for at least a further two months before release.
LONGEVITY:	After <i>dégorgement</i> , it can benefit from several years' aging, provided the bottle is kept horizontal and at a constant temperature.
COLOUR:	Pale gold with extremely fine and persistent <i>perlage</i> , creamy bubbles
NOSE:	A characteristic mellow fragrance of oven-fresh bread
PALATE:	Dry, fresh, salty
SERVING TEMPERATURE:	6° - 8°C



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