



SERGIO MOTTURA

Vino Spumante di Qualità

BRUT NATURE

*Elaborato da Sergio Mottura
Civitella D'Agliano (VT) - Italia
Fermentazione in bottiglia
secondo il Metodo classico*

SPUMANTE “SERGIO MOTTURA”

Name	Spumante di qualità, Metodo Classico, Brut nature
Production area	Civitella d'Agliano (VT), Lazio region. The area, called Tuscia viterbese, is located between the hills of the hinterland and the Tiber valley, which is the natural and administrative boundary with Umbria.
Type of soil	Mainly volcanic, part of the volcanic complex of the Vulsini mountains and Lake Bolsena, with alluvial material resulting from the flooding of the Tiber River. Composition: 40% Clay, 40% Sand, 20% Silt.
Grape varietal	Chardonnay 100%
Vineyard characteristics	The grapes come from the 2 hectares “San Martino” vineyard, planted in 1979. Free cordon pruning system.
Harvest	Harvested and selected by hand in the second half of August.
Production per hectare	6000 kilograms
Vinification	Soft pressing, preventive static decantation of the musts. Fermentation in steel.
Aging	Before tirage, it refines in steel for 7 months with contact with the fine lees, followed by 96 months on the yeasts.
Aging potential	Beyond 10 years.
Vintage	1984
Bottle size	750 ml Champagne bottle
Average production	500 cases
Tasting notes	Fine perlage, intense notes of bread crust and mineral sensations; round flavor with great freshness and sapidity in the finish.
Serving temperature	6 C°

Certifications:

