



LO SPUDORATO
2020



750

BRUT BIANCO

VINO SPUMANTE

*Straw yellow colour with golden shimmers. Fine and persistent perlage.
Intense aroma with flowers and tropical fruit notes, and creamy sensations.
Good structure and acidity. Round in the mouth, savoury and balanced.*

Vineyards: San Pietro In Cariano. **Altitude:** 110m slm.

Grape Varieties: 80% Garganega, 20% Durella.

Soil: dark, alluvial, and relatively light, with a high content of gravel.

Training system: 'double pergola', with 2500 vines per hectare. 18 Buds per vine. Green cover between the rows.

Vine age: 26 years.

Harvesting method: manual harvesting towards mid September.

Yield: 70 hl/ha.

Vinification: crushing and pressing of de-stemmed grapes.

Fermentation of the must for approximately 15 days at a controlled temperature of 14° C. Second fermentation in stainless steel tanks for 30 days, according to the Martinotti/Charmat process. Then aged on the spent yeast for an additional 30 days.

Ageing: the wine is left to mature in the bottle for 2 months before sale.

Pairings: ideal as aperitif, it pairs very well with appetizers, canapés, light first courses, grilled white meat and fish.

Serving temperature: approximately 6°C.

Analytical data:

Alcohol content	15 %
Residual reducing sugars	5 g/l
Total acidity	6 g/l
pH	3,1
Net dry extract	19 g/l

BUGLIONI

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