

BRUT



VINEYARD & PRODUCTION INFO

Vineyard size: 5 ha
Soil composition: marly
Training method: Guyot
Elevation: 656-820 ft a.s.l.
Vines/ha: 4,500 vines/ha
Exposure: mostly South-West
Vines age: youngest vineyards
Harvest time: harvested in advance compared to Gavi
First vintage: 1982
Production: 50,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cortese
Fermentation

Container: stainless steel tanks

Temperature: 64-68 °F

Maceration

Technique: in white

Aging

Container: stainless steel tanks and autoclaves where re-fermentation takes place before the bottling-in



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 8 g/l
Acidity: 5 g/l
Dry extract: 18.2 g/l



FOOD PAIRINGS

Starters, cold second courses, or as an aperitif.



TASTING NOTE

Light straw yellow with green reflections.
Fresh, fruity, harmonious.
Dry, sparkling, palatable.

PRODUCER PROFILE

Estate owned by: Broglia family
Winemaker: Donato Lanati
Total land under vine: 65 ha
Winery production: 300,000 bts
Region: Piedmont (Italy)

