



THE SPARKLING

ALMANETI
SPUMANTE BRUT BIANCO
METODO CLASSICO

Production area
Rocca di Neto/Casabona

Grapes
Chardonnay

Soil type
Clayey, calcareous

Training system and planting density
Spurred cordon, 5000 plants per hectare

Yield per hectare
80 quintals - 52 hectoliters

Harvest time
Second decade of August

Vinification
In stainless steel vats, with soft pressing of the whole bunch of grapes. Refermentation using the classic method

Ageing
In stainless steel vats. Drawing off in April with a period of 24 months on the lees

The elegance and softness
of international bubbles
