

“L'ATTIMO”

Martinotti Method Brut Spumante

Vineyards:

“L'attimo” is produced by Black Pinot and Chardonnay's vineyards located in San Damiano al Colle and Montù Beccaria. The vineyards are on the hills exposed to the sun at an height between 250 and 300 meters on the sea level.

Wine-making:

The wort goes through a prefermentative cold maceration, followed by a normal vinification in white.

Ripening:

The wine stands 10 months in steel barrel, then it ferments again in the autoclave on the yeasts for 4 months and, eventually, it stands in the bottle for 6 months.

Sensorial characteristics:

It's straw-coloured, with a smart perlage, copious and persistent, to the sense of smell it gives off floral, citrus fruits and crust of bread's scent. In the mouth a ripe fruit's note stands out and its structure is limited by a freshness, that gives to this spumante a modern and young nature.

Food-matching:

Great as an aperitif, but ideal as an all-meal wine.

Service temperature: 6° - 8°.

Grapes: black pinot 80%, Chardonnay 20%

Upbringing: guyot

Production: 9000 kg/ha

Installation density: 5000 logs/ha

Plot: clay with an high limestone contents

Alcoholic contents: 12,5% vol.

Full-scale sourness: 6,5 g/l

Remaining sugars: 10 g/l

Full-scale SO2: 100 mg/l

Ageing: 4 months in the autoclave on the yeasts and 6 months in bottles.

