

# Luogo d'Agosto

**VSQ white Pinot Noir Metodo Classico**

## Vineyards

"Luogo d'Agosto" is produced by the vineyards located in San Damiano al Colle and Montù Beccaria. It's located on the hills exposed to the sun at an altitude that goes from 250 to 300 metres on the level of the sea.



## Wine-making

It's produced only in the good harvests. The grapes are picked in boxes of 18 kg and only the first squeezing out is kept. The wine remains on the subtle dregs until the moment of the forced draft.

## Ripening

The bottles piled up remain in contact with the yeasts before the "remouage". Then, the bottles are opened out and dosed with the same wine.

## Sensorial characteristics

It's straw-coloured with a little of copper; it's strong to the sense of smell with a peach, balsamic herbs and star anise's scent. In the mouth it's balanced and with a good sourness and persistence.

**Food-matching:** All meal wine

**Service temperature:** 6/8 °

**Grapes:** pinot noir 100%

**Upbringing:** guyot

It contains sulphites

Customers are advised that the aforementioned sheet is exclusively informative and does not bind the characteristics of the product, which could be different from vintage to vintage, depending on the seasonality of the grapes.

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