



Cantina di Pitigliano

Aldobrandesco

Vino Spumante
BRUT

NAME:

Aldobrandesco Brut

DENOMINATION:

Vino Spumante

PRODUCTION AREA:

Pitigliano - Manciano - Sorano

SOIL:

Tuff - loose ground

ALTITUDE:

320m a.s.l.

DENSITY OF VINES:

4000 plants per ha

TRAINING FORM:

spurred cordon, guyot.

VARIETY:

Trebbiano toscano

VINIFICATION:

Fermentation in stainless steel at controlled temperature than a short period of maturation in the cellar followed by the second fermentation (charmat technique) with selected yeasts

ALCOHOL:

11,5% vol.

TASTING NOTES:

Straw yellow colour with green glares.

Light and sparkling wine with a pleasant aftertaste.

PAIRING:

It's perfect with seafood starters, fish, white meats and young/medium aged cheeses

SERVING TEMPERATURE:

Serve at 8 - 10 °C.

BOTTLE FORMATS:

0,750L