

BRUT MILLESIMATO

Taliano Giuseppe

The Brut Millesimato Taliano Giuseppe, fresh and fruity wine, is made up of Pinot Noir and Chardonnay grapes.

VINEYARD

Grape varietal: Pinot Noir and Chardonnay;

Altitude: 280 m above the sea level;

Geological origin¹: Lequio formation - alternation of sandstones (more and less cemented), sands and compact marls;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: 2007;

Planting density: 4,120 vine stocks/ha;

Growing method: trellis;

Pruning method: spur pruning;

Grape yield: 9,000 kg/ha;

Wine yield: 6,300 L/ha.

VINIFICATION

These are the first grapes to be harvested. Early harvest, between the end of August and the beginning of September, preserves acidity and freshness. After the soft crush, the must is chilled to ease decantation.

The clear must goes through the primary fermentation to get the dry white wine, and then, the secondary fermentation takes place with the Martinotti-Charmant method and makes the wine sparkling.

After the primary and secondary fermentation, the already-sparkling wine rests on its lees for a period of few months.

Eventually, after cold stabilization, the wine is isobarically bottled and ready to be marketed.

It has to be highlighted that this sparkling wine is not blended with wines from other and different vintages, but it is entirely made with the grapes coming from the current vintage.

ORGANOLEPTIC PROFILE

Bubbles: thin and persistent;

Colour: light straw yellow; with thin and persistent perlage;

Bouquet: fruity, with hints of green apple and wildflowers; Pinot Noir and Chardonnay are very well-balanced;

Taste: pleasant, elegant and persistent acidity.

FOOD PAIRINGS

Perfect to be enjoyed during aperitifs and starters.

Serving temperature: 12 °C



¹ A.V.V. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000

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