



MARIULIN 2018

APPELLATION: Piemonte DOC Chardonnay
Vino Spumante Metodo Martinotti
COLOR: pale yellow
ALCOHOL: 12% vol
PRODUCTION AREA: Cella Monte / Rosignano
SOIL: white soil, sandstone
VARIETAL COMPOSITION: Chardonnay 100%
ALTITUDE: 290 m asl
ORIENTATION: South/West
TRAINING SYSTEM: guyot
HARVEST PERIOD: end September 2018
HARVEST METHOD: hand picking
YEAR OF PLANTATION: 2007
YIELD PER HECTARE: 7.5 tons
TEMPERATURA DI SERVIZIO: 6/8 °C
PRODUCTION: base wine re-fermented in
autoclave on selected yeasts at controlled
temperature 15°C for 6 months
CONSERVATION: 1 year