



MARIULIN 2021



APPELLATION: Piemonte DOC Chardonnay, Vino Spumante Brut di Qualità, Metodo Martinotti

COLOR: pale yellow

ALCOHOL: 12,5% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: a combination of different vineyards with white sandstone soil

GRAPE VARIETY: Chardonnay 100%

ALTITUDE: 240 m asl

EXPOSURE: East - South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: 29th August 2021

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2009

YIELD PER HECTARE: 8 tons

FERMENTATION: 1st one to create the base wine, 2nd in autoclave on the basis of selected yeasts at 16°C. Permanence on lees for about 6 months to allow the bubble to be more elegant and persistent.

BOTTLING: 21st April 2022

QUANTITY: 7.560 bottles

SERVICE TEMPERATURE: 6/8 °C

ESTIMATED PEAK OF MATURATION: 1 year

NOTES: the nose perceives aromas of white-fleshed fruit with a slightly exotic note. It is fresh and well balanced, the bubbles are pleasant.

FOOD PAIRING: just right for an aperitif by the pool. Or, for our favorite breakfast of champions: fresh bread, salami, and a glass of Mariulin.

FORMATS: 750 ml