



# MARIULIN 2022



**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