



MARIULIN

2025

Mariulin captures the essence of freshness and vivacity. On the nose, floral and fruity notes intertwine in a fresh and fragrant bouquet. The name "Mariulin" brings us back to the figure of our grandfather, a sparkling and energetic person, whose spirit seems to live in every sip.

GENERAL INFO

- Piemonte DOC Chardonnay
- Spumante Brut "Metodo Martinotti" - Charmat Method
- Soft yellow
- Vol 12%

PRODUCTION AREA

- Cella Monte (AL)
- 240 m AMSL watching East | South/West
- A combination of several vineyards with white sandstone soil

VINEYARD INFO

- Chardonnay 100 %
- Plant age: 2009
- Training system: Guyot
- Production per hectare: 80 tons
- Harvest period: 26 august 2026
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: the 1st to create the base wine, the 2nd in an autoclave based on selected yeasts at 16°C
- Resting on the yeasts for at least 5 months to allow the bubbles to become more elegant and persistent
- Bottling period: 19th march 2026

INFO FOR BEST SERVICE

- Temperature of service: 6-8°C
- Food pairing: *ideal for an aperitif by the pool. Or, for our favorite champion breakfast: fresh bread, salami, and a glass of Mariulin*
- Best evolutionary peak: 1 year
- Available formats: 750 ml
- Pieces available: 8,508 bottles

