

BRUT NATURE

ALTO ADIGE SPUMANTE DOC 2020

VARIETAL(S): Chardonnay 80 %
Pinot Nero 20 %

AGE OF VINES: 35 years

TEMPERATURE: 6 – 8 °C

OPTIMAL AGING: 1 – 4 years

YIELD: 75 hl/ha

TRELLISING SYSTEM:
Wire-trained

ALCOHOL: 12.5 %

RESIDUAL SUGAR: 1.0 g/l

TA: 6.5 g/l

Contains sulphites



VINTAGE

The relatively milde winter was followed by a dry March and a dry and warm April, and flowering set in somewhat earlier than usual. There were no long heatwaves in the summer. In spite of this, the head start in the vegetation cycle became shorter and shorter up to the harvest, and the first grapes were harvested at the beginning of September, with the last load reaching the winery on October 9.

VINEYARD

The east-facing hillside location at the foot of the Mendel mountain ridge is 600 m above sea level and is characterized by old limestone dolomite soil.

VINIFICATION

Soft pressing of the whole bunch and forced separation of the free-run juice. Temperature-controlled fermentation: 70 % in stainless steel tanks, 30 % in tonneaux. Tirage made in May 2021, second fermentation and bottle aging sur lies for 39 months. Degorgement zero dosage.

TASTING NOTES

- golden yellow color
- fine and long-lasting perlage, thanks to the long time on the lees
- white flowers memories, bread crust and crunchy yellow fruit, definite smell and lively minerality
- bright and rapturous acidity and creamy finish

RECOMMENDATION

The Brut Nature is perfect as an aperitif and goes well with light antipasti such as prawn salad, beef carpaccio or bruschetta with fresh tomatoes and olive oil. Thanks to its lively acidity, it also harmonizes well with Mediterranean starters and grilled fish.

AWARDS

ROBERT PARKER – 2012: 91 p., 2013: 92 p.

JAMES SUCKLING – 2013: 90 p., 2016: 90 p.

DECANTER – 2016: 90 p.

VINI BUONI D'ITALIA – 2019: CORONA (Top 300 vini)

FALSTAFF – 2018: 91 p.

AUTOCHTONA AWARDS – 2016: AAAAA – vino eccellente