



LA SBERCIA

## MONTARIÀL

PINOT NERO BRUT  
CLASSIC METHOD

**Grape:** Pinot Nero 85%, Chardonnay 15%

**Winemaking:** The hand-picked grapes are selected and lightly pressed to separate the must from the skins; at this point, the prime must (the first 50% of pressing draining liquid, more fruity and fine) is separate from the second-pressing must. The first must is then fermented in stainless steel barrels at a controlled temperature of 16 °C. In spring, the base wine with the addition of sugar and selected yeasts (liqueur de tirage) is bottled. The bottles are laid horizontally in stacks at a constant temperature of 14-16 °C, where they will remain for the "prise de mousse" (second fermentation) for at least 9 months, as to obtain a fresh, young and exquisitely delicate sparkling wine. Subsequently, with the "remuage" (shaking) phase, the lees sediment is separated from the walls of the bottle. In the dégorgement (disgorgement) process the bottle is uncorked, the residue of rifermentation yeast is eliminated and the liqueur d'expédition is added, to help creating a unique final product. At this stage, the sparkling wine is corked and allowed to stand a few months before marketing.

### **Organoleptic properties:**

**Color:** brilliant straw yellow.

**Perlage:** fine and persistent with a very soft foam.

**Fragrance:** fruity, elegant. Distinctive scent of bread crust, ripe apples and rosa canina.

**Taste:** soft, with a pleasant freshness that gives the palate a good consistency and structure.

**Alcohol content:** 12,50 % vol

**Food pairings:** Always great: as an aperitif, wholemeal and also very pleasant between meals, thanks to its balanced softness. It goes well with fish and vegetables au gratin first courses, baked, grilled and fried fish, as well as delicate stuffed pasta and white meat.

**Service temperature:** 6 - 8°C