



CANTARUTTI ALFIERI

DIALOGO DI CANTALFIERI 2020

SPUMANTE METODO CLASSICO BLANC DE NOIR - BRUT

VINE: 100% Pinot Nero

PLACE OF GROWING: our own vineyards, DOC Colli Orientali del Friuli

PRODUCTION AREA: Ha 1,5 on high hill

HARVEST: the grape harvest took place in mid-August 2020, after a careful selection of the best grapes present in both vineyards. The grapes, collected in crates, arrived at the cellar and were cooled in a special cold room to a temperature of 8-9 degrees.

WINE-MAKING: the grapes were softly pressed whole using a pneumatic press and the resulting must was placed in a steel tank for 12 hours at a controlled temperature to clarify. Once racked, it was fermented at a controlled temperature of 18° C. Through constant and accurate checks, the need for further racking or other cellar operations was assessed. The wine was then filtered and prepared for refermentation. Selected yeasts and sugar were added to the base wine in defined quantities, it was bottled, capped with a bidule and a metal crown cap. It remained to mature on the yeasts in the cellar for 36 months. At the identified moment it was placed on the pupitre to obtain the necessary tip for the complete cleaning of the bottle by expelling the precipitates formed by the refermentation. After having performed the disgorgement in OCTOBER 2023, the bottle was capped and left to rest for a few months before being put on sale.

FEATURES: bright straw yellow colour, with very fine and persistent perlage. On the nose it is immediately elegant and releases citrus notes, reminiscent of moss and medicinal herbs. On the palate, however, it still offers pleasant balsamic and savory notes. Elegant, refined to drink in any situation, gastronomic and otherwise.

FOOD & WINE MATCHING: it is an excellent aperitif, but throughout the meal it can hold its own against Mediterranean cuisine and dishes based on both raw and cooked fish. Truly intriguing...

SERVICE TEMPERATURE: 8°C



Bicchieri Consigliato:

