



CANTARUTTI ALFIERI

EPILOGO DI CANTALFIERI 2020

SPUMANTE METODO CLASSICO BLANC DE NOIR - PAS DOSÉ

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 and accurate selection of the best grapes present in the vineyard. 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 in defined quantities were added to the base wine, it was bottled, capped with a bidule and a metal crown cap. It remained to mature on the lees 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 corked and left to rest for a few months before being put on sale.

FEATURES: inviting and interesting golden yellow color, fine and persistent perlage. Elegant on the nose, evident tertiary aromas harmonized with inviting notes of bread crust, honey and fruit. Velvety and savory on the palate, it resumes pleasant fruity and floral sensations. Long, aromatic and winning in the finish.

FOOD & WINE MATCHING: it can be used as a demanding aperitif and throughout the meal, it can be delicate with vegetables, fish and shellfish and masculine and decisive with meats. What more could you ask for...

SERVICE TEMPERATURE: 8°C



Bicchieri Consigliato:

