

BRUT

Taliano Giuseppe

The Brut Taliano Giuseppe is made up of Pinot Noir and Chardonnay. This wine, fresh and fruity, is perfect to be enjoyed during aperitifs and starters.

VINEYARD

Position: Treiso municipality;

Grape varietal: Pinot Noir and Chardonnay;

Altitude: 280 m above the sea level;

Geological origin¹: Lequio formation - alternation of sandstones (more and less cemented), sands and compact marls;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: 2007;

Planting density: 4,000 vine stocks/ha;

Growing method: trellis;

Pruning method: spur pruning.

VINIFICATION

These are the first grapes to be harvested. The early harvest allows the preservation of acidity and freshness. The harvest is then carried out between the end of August and the beginning of September.

After the soft crush, the must is chilled to facilitate the decantation.

The clear must goes through the primary fermentation, and then, the secondary fermentation takes place (Martinotti-Charmat method).

After the primary and secondary fermentation, the already-sparkling wine rests on its lees for a while.

Eventually, after cold stabilization, the wine is isobarically bottled.

ORGANOLEPTIC PROFILE

Bubbles: Thin and persistent perlage;

Colour: light straw yellow;

Bouquet: fruity, with hints of green apple and wildflowers. Good balance between the Pinot Noir and the Chardonnay;

Taste: fresh, dry and rather persistent.

FOOD PAIRINGS

Perfect to be enjoyed during aperitifs and starters.

Serving temperature: 12 °C



¹ A.V.V. Carta geologica d'Italia 1:100.000;

² I.P.L.A., 2007. Carta dei Suoli del Piemonte 1:250.000

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