



SERGIO MOTTURA

SPUMANTE BRUT MILLESIMÉ

- Classification:** White sparkling wine fermented in the bottle.
- Grapes:** Chardonnay 100%
- Characteristics of the vineyard:** The grapes are from our "San Martino" vineyard , planted in 1979 with only Chardonnay vines, facing east on the highest part of the estate.
- Production method:** Harvesting is entirely by hand with a strict selection of the grape bunches. In particularly warm years the grapes are picked at dawn, so that the grapes remain fresh and the acidity is higher..
- Vinification:** Soft pressing, preventive purifying of must, fermentation at controlled temperature.
- Maturation:** On its own lees for at least five years in "tufo" caves at a natural temperature of 12° C. .
- Refining:** After the *dégorgement* (removal of sediment), it is left to clarify for at least six months before being marketed.
- Longevity:** After *dégorgement* it can age for some years provided the bottle is kept horizontal and at constant 12° C. temperature.
- Colour and characteristics:** Pale gold, extremely fine and persistent *pérlage*, creamy bubbles.
- Aroma:** Typical full, mellow fragrance of yeast.
- Flavour:** Dry, tasty, fresh.
- Serving temperature** 5° - 8° C.
- Suggested accompaniments:** As an aperitif with smoked salmon, caviar, shellfish and sea-food, with both "parmigiano" and "pecorino maremmano" cheese. During a meal with all fish dishes.

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MOTTURA

*Vino Spumante di Qualità
Brut*

75cl e

Elaborato con uve proprie
e fermentato in questa bottiglia
nelle cantine Sergio Mottura
00020 Civitella D'Agliano (VI)
Italia

12% vol.