



Elio Filippino



Precious Langhe's wines

Spumante Extra Brut

Metodo Classico

"Rosè di San Cristoforo"

VINEYARD: Serra Capelli and San Cristoforo in Neive hills

POSITION: Hillside

EXPOSURE: Southwest

CLIMATE: Cold winters, hot, sunny summers; rain in spring and autumn

HARVEST: Hand-picked during the first ten days of September

CONSERVATION: At a constant temperature between 10-14°C

VINIFICATION: The precious Nebbiolo grapes are softly pressed for two hours and the stalks, husks and seeds are immediately removed. The clear must starts its fermentation at 18°-20°C in temperature-controlled stainless steel vats. Then it is kept refrigerated until spring for the consequent bottling and fermentation in bottle (traditionally defined as Metodo Classico, Classic Method). After a period of 24 months with its own yeast, the Spumante is ready, showing a small and persistent perlage. After opening and disgorging the bottle, the Spumante is sealed with the "mushroom" stopper and ready to be enjoyed

COLOR: Salmon pink with orange highlights

NOSE: Rich and intense bouquet, fruity and bold

TASTE: The taste is very fruity and persuasive, with an endless sequence of sweet and sour notes

TEMPERATURE: Ideal serving temperature is 6°- 8°C.

ALCOHOL: 12,5 %

