



Azienda Agricola Biologica Marco Carpineti

BRUT

SPARKLING WINE

This sparkling wine BRUT is produced from an accurate selection of Bellone grapes cultivated in the estate vineyards.

In order to preserve the product qualitative characteristics, the grapes are harvested manually and collected in picking boxes in the early morning. Must is extracted through a gentle pressing of the intact grapes and after a fermentation process at controlled temperature it brings forth the wine called “base”.

A further fermentation process in closed tanks, which requires a stay in wine yeasts for more than thirty days and called “long Charmat”, follows.

CHARACTERISTICS

An acidity never lower than 6,50 gr per litre and a sugar content between 8 and 10 degrees per litre make Brut pleasantly fresh and quaffable.