



B O D E G A S O T T A N O

Sottano · ESPUMANTE DEMI SEC



Grape Variety

Chardonnay/Viognier

Vineyards Location

Uco Valley

Harvest

Manual harvest, during the first two weeks of February.

Production

Must is softly removed with a pneumatic press and cooled down at 8°C for 24 hours to make all the sediments precipitate. After this, the must is taken at a temperature of 12° C in order to be in contact with selected yeasts. The alcoholic fermentation process takes place in stainless steel tanks between 12° and 14 °C.

Charmat Method

The second fermentation is carried out in pressurized tank at low temperatures, with full lees contact to gain more complexity .Once the fermentation is finished and before bottling the desired sugar content is acquired.

Tasting Notes

Golden yellow colour, small and thin bubbles rise up through the glass to form a thin, white and persistent crown. It is extremely fruity full of aromas such as apple, pear and some white flowers. With a delicate and elegant palate, this sparkling has a sweet finish that highlights its long aftertasting.

Residual sugar: 20 g/l

Serving Temperature: 8-10°C