



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

## *Sottano* · ESPUMANTE EXTRA BRUT



### **Grape Variety**

70% Chardonnay - 30% Viognier

### **Region of Origin**

Tupungato, Valle de Uco

### **Vine cultivation**

Vertical shout position trellising

### **Yield**

9 Tons / Hectar = 3,6 Tons / Acre

### **Vinification**

Must is extracted with pneumatic press. During the next 24 hours it is cooled at 8° C to produce the precipitation of solid substances. The clear must is at 12° C and selected yeasts are added. The process of alcoholic fermentation is performed between 14° C and 16°C in stainless steel tanks

### **Ageing process**

3 months on lees

### **Tasting Notes**

This sparkling wine is fresh, young and displays subtle fruit notes of yellow color with greenish hues. In the mouth, it is elegant with balanced acidity. The citric and fruit notes are its main descriptors. Their bubbles are fine and persistent. It is ideal to match seafood, fish or salads

### **Serving Temperature**

8° - 10° C