

BIASIOTTO

SPUMANTE BRUT

- **Grapes:** 100% Chardonnay
- **Area of production:** Comune of Codroipo
- **Cultivation system:** Guyot
- **Number of plant per hectare:** 4.000
- **Production per hectare:** 100 quintals
- **Grape harvest:** end of August
- **Main characteristics of must at pressing:** sugar 18%
fixed acidity (expressed in tartaric acid) 9,0 g/l, Ph 3,0.

Methodology:

After the harvest, the grapes are placed in appropriate containers, then tipped into a stainless steel trailer and immediately transferred to the winepress, which separates the stalks from the grapes and subsequently presses the grapes, obtaining the must together with the dregs.

After this, the pulp is transferred into the soft press, which extracts all the must without exerting high pressure and then separates the skin from the liquid part. At this point the must is transferred into steel vats at a controlled temperature where the alcoholic fermentation begins after the addition of selected yeast. This last phase is very important and significant for the final bouquet of the product (fermentation temperature 16/18°C).

Once the new wine has been created, after a gentle spinning, it is left in a steel container for at least one month, in contact with the lees and the development of the bouquet is checked daily. When the moment is right, the basic wine is introduced into the autoclave (pressurised vat) for the production of the the spumante.

The spumante is then chilled to about -2 C° for a period of between two to four/ five months, depending on its development, always in contact with the fine lees, which, at the discretion of the wine-maker, can be periodically remixed en masse. The last phase is the bottling. This is done with steel machinery, which has been sterilized with steam and without the use of any additional chemical products.



Tasting profile:

Colour: a bright straw-coloured yellow, with a fine and very persistent beading.

Aroma: intense fragrances with aromatic and fruity notes of apple, pineapple and citrus. The intensity and evolution of the bouquet is highly note-worthy.

Taste: balanced, dry (residual sugar 8-9 gr./l.), fresh, confident and typical.

Pairings: Ideal as an aperitif, accompanying savoury appetizers, the wine can also be matched with first dishes such as risotto or pasta.



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