

NATUSIA

METODO CLASSICO



Grapes: harvested by hand in small boxes and coming exclusively from vineyards cultivated in Bubbio, province of Asti, from Colombo in the high hills over 250 m.s.l.

Training system: Guyot.

Plant density: 5200 plants per hectare.

Production per hectare: 110 quintals.

Grape to wine yield: 55%.

Production technique: after harvesting follows a very soft pressing. The free-run must is subjected to a static clarification, followed by alcoholic fermentation at a controlled temperature (13 - 14 ° C) in stainless steel tanks. The second fermentation takes place in the bottle according to the Classic Method for about 50-60 days in the cool underground cellars of Colombo, with subsequent stay on the lees gives complexity and structure. Traditional remuage on pupitres and dégorgement à la glace.

An ideal period of refinement in the bottle follows.

Color: straw yellow with green reflections, the perlage is minute, tight and persistent.

Bouquet: fine and complex, it is expressed with floral scents of white pulp fruit.

Taste: elegant and very savory with great balance and excellent persistence.

Alcoholic degree: 12.5% vol.

Total acidity: 6.5 g/l.

Residual sugar: 4-5 g/l.

Dry extract: 19.4 g/l.

Serving temperature: 6-8 °C.

Master winemaker: Riccardo Cotarella.

Winemaker: Daniele Carboni.



COLOMBO