

NATUSIA

METODO CLASSICO



Grapes: Blend 60% Pinot Nero and 40% Chardonnay hand-picked in small boxes.

Training system: Guyot.

Plant density: 5200 plants per hectare.

Production per hectare: 110 quintals.

Grape to wine yield: 55%.

Production technique: After harvesting, a very soft pressing follows. The best must is subjected to 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 approximately 50-60 days in cool underground cellars of Colombo, with subsequent permanence on the yeasts for a minimum period of 12 months.

Traditional riddling 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, expressed with hints floral notes of white pulp fruit, completed with nuances of almond and acacia honey.

Taste: Elegant, savoury, mineral and with a harmonious structure with great balance and excellent persistence.

Alcoholic degree: 12.5% vol.

Total acidity: 5.27 g/l.

Residual sugar: 7.7 g/l.

Dry extract: 17.1 g/l.

Serving temperature: 6 - 8 °C.

Master Winemaker: Riccardo Cotarella.

Winemaker: Daniele Carboni.



COLOMBO

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