

PENTARIS

METODO CLASSICO

PIEMONTE DOC SPUMANTE MILLESIMATO



Grapes: Blend 50% Pinot Noir and 50% Chardonnay, selected already in the vineyard, harvested by hand in small boxes.

Training system: Guyot.

Plant density: 5200 plants per hectare.

Production per hectare: 65 quintals.

Grape to wine yield: 50%.

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 40-50 days in the cool underground cellars of Colombo, with subsequent permanence on the yeasts for a minimum period of 30 months. Traditional riddling on pupitres and dégorgement à la glace. An ideal period of refinement in the bottle follows.

Color: intense straw yellow, fine and very persistent perlage.

Bouquet: intense, decisive, deep and with enveloping elegance, of exotic fruits, acacia honey and hints minerals reminiscent of talc and face powder, a complete the bouquet with the fragrance of flowers spring.

Taste: well balanced between body and freshness, excellent structure, silky and harmonious perlage mouth, shows an interesting flavor and minerality, soft and non-soft dosage aggressive, excellent persistence.

First year of production: 2020.

Alcoholic degree: 12.5% vol.

Total acidity: 6.50 g/l.

Residual sugar: 6 g/l.

Dry extract: 17.50 g/l.

Serving temperature: 6 - 8 °C.

Master Winemaker: Riccardo Cotarella.

Winery oenologist: Daniele Carboni.



COLOMBO

Colombo Antonio e Figli - Soc. agr. semplice - Reg. Cafrà 172/B - Bubbio, 14051 (Asti) Italia
Tel. e fax +39.0144.852807 - info@colombovino.it - www.colombovino.it