



Val di Luna Cedrone Brut
Sparling rosé Brut QSW

Wine Name : Cedrone Brut

Vintage : 2020

Denomination : Spumante metodo classico QSW

Grape : 100% Barbera

Growing Area : Nizza Monferrato (Piemonte)

Elevation : 250 m

Average Vineyard age : 30 years

Soil profile : clay and limestone

Vineyard density : Guyot.4000 vines per hectare

Vineyard aspect : South

Annual production : 2000 bottles limited

Harvest This Spumante is produced with a classic method and it's the result of technology, but represents a long fascinating story.

The story of our Cedrone Brut starts before the harvest with the selection of the grapes, done with care and attention, in order to have the best quality grapes, perfectly and properly ripe with a correct and not excessive richness of sugar.

The grapes, handpicked in small cases, are softly pressed to get 50% of "first juice" from the starting quantity

Vinification: After natural decanting, the "first juice" is fermented at temperature controlled in small oak barrels, for a period of three months.

This period is followed by the most important process to make this wine.

Cedrone Brut, already brilliant and stable, with addition of sugar and selected yeasts, is now bottled, sealed with a special cork and fermented for second time in conditioned dark environment with a temperature between 15°-18° C.

Maturation : Classic Method or Champenoise: after the first 3 months fermentation in small oak barrels, the wine is refermented in the bottle for 24 months for the first degorgement.

After this another two "degorgement" (36 and 48 months) After 24 months the process of degorgement begins and the final stage in production is to remove the death yeasts from the bottle, to apply the traditional mushroom cork.

Bottles ageing: 48 months

Appearance: It has a pale rosè color with yellow reflections that reminds the French " peau d'oignon".

Bouquet : complex bouquet, bread crust scents, and pleasant fruity notes, all blended together in a perfect harmony.

It has a sapid taste with pleasant vanilla note on final, a great structure and long last finish

Palate: dry, savory, fruity with aromas of dried figs and a great finish elegance. Aromas of sliced apples and pears with bread crust and almonds. Medium- to full-bodied with creamy texture and fine bubbles. Crunchy and vibrant with a flavourful finish

Alcohol: 12.5 % vol.

Total acidity : 5.79G/L

Residual sugar : 9.02 g/L

Recommended pairings: Because of its complexity, it's great as an aperitif but we believe it really pairs well everyday meal

Serving temperature: 10-12° C.

