



MASSERIA BORGO DEI  
**TRULLI**

Spumante Metodo Classico  
Brut Organic

GRAPES:  
100% Chardonnay.

VINEYARD AREA:  
The grapes are selected from vineyards located in the province of Taranto. The vines are Guyot trained and planted at a density of approximately 5,000 plants per hectare.

HARVEST:  
Manually in early August.

VINIFICATION:  
The whole grapes are de-stemmed and gently pressed. The must is then cooled to 12°C and left to settle for around 18 hours. Fermentation, which lasts about 10 days, is carried out in stainless steel tanks at a controlled temperature of 16°C.

SPARKLING PRODUCTION:  
For the "Metodo Classico" (classic method): The wine is bottled and a "liqueur de tirage" is added. The bottles are placed in a temperature-controlled warehouse at 10°-12°C for the second fermentation, which lasts about 30 days. The bottles are then kept for an additional 18 months so that the wine rests on its lees, developing fine and persistent bubbles.

DISGORGEMENT:  
With the addition of the "liqueur d'expédition", at least two months before release.

ALCOHOL CONTENT:  
12%

WINEMAKER'S NOTES:  
Straw-yellow in colour with bright reflections. Enticing perfumes of green apple and flowers with a hint of baked bread. The bubbles are fine and elegant. On the palate it is savory with an abundance of deliciously ripe white stone fruit flavours. Fresh and balanced, with a pleasingly persistent finish. To be enjoyed as an aperitif or paired with seafood dishes.

