

## VINO SPUMANTE DI QUALITÀ BRUT CONTADINO

**Bottle sizes:** 750 ML

**Country:** Italy

**Region:** Campania

**Appellation:** Vino Spumante di Qualità (Brut Contadino)

**Wine type:** White

**Varietals:** Fiano

**Organic:** Practicing

**Vineyard:** Sourced from vineyards around the winery in Summonte in the province of Avellino.

**Orientation:** Northeast (Summonte) at about 650m in elevation.

**Soil:** Clay, loam, sandstone.

**Viticulture:** Vines are an average of 15-20 years old. Hand harvested in the first week of September.

**Vinification:** Soft pressing; using only the first pressing. The alcoholic fermentation part in stainless steel.

**Maturation:** part in stainless steel for two months

**Rifermentation and aging on the yeasts:** In bottle for at least 24 months

**Disgorging:** At least 26 months from the harvest

**Type of dosage:** No dosage