



Maybe

Brut Sparkling Wine Classic Method

Grapes: Fiano 10%, Aglianico 90%

Vineyard of origin: De Conciliis' vines

Soil: Cilento's argillaceous, calcareous flysch

Training System: Guyot

Period of harvest: last ten days of August

Vinification: soft pressing of whole bunches with static decantation of the must.

Fermentation: thermo-conditioned steel tanks, at a temperature of 14 degrees Celsius

Second fermentation: classic method in bottle

Degorgement: after approx. 24 months of permanence on lees in bottle

Alcohol: 11%

Tasting notes:

Intense straw yellow colour, with fine and persistent perlage. The scent is intense and fragrant, with marked floral notes and hints of toasted hazelnuts. The taste is lively and dry, with a pleasant persistence and a good balance. Excellent throughout the meal or at sunset on the beach enjoying oysters and raw fish.