

Bisso 50 Mesi

Vermentino di Gallura Docg Spumante

Grape Variety

100% Vermentino

Denomination of Origin

DOCG Vermentino di Gallura Spumante

Designation

Sparkling White Wine Traditional Method

Soil Type

Predominantly sandy derived from decaying granite with a light clayish layer

Training System

Espalier

Harvest Time

Second decade of September

Harvesting Technique

Hand-harvested in small boxes

Vinification

The grapes are soft and vacuum pressed without prior destemming. The must is then clarified through settling and it slowly ferments at cold-controlled temperature in stainless steel tanks. The second fermentation takes place in the bottle, the rémuage is manual on pupitres. Disgorgement à la glace, zero dosage.

Aging

50 months on the yeast on pupitres.

Bottle Stopper

Sardinian cork

Alcohol Content

13% vol.

Serving Temperature

Serve at 4-6°

Tasting Notes

Fine floral aromas, notes of white pulp fruit and dry pastries. Soft on the palate, with a slight acidity that gives balance and freshness.