

Bisso dodici + Vermentino di Gallura Docg Spumante Metodo Classico Millesimato

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

First 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 r muage is manual on pupitres. Disgorgement   la glace, zero dosage.

Aging

24 months on the yeast on pupitres.

Bottle Stopper

Sardinian cork

Alcohol Content

12% vol.

Serving Temperature

Serve at 4-6 

Tasting Notes

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