



DECIMO *Spumante Brut* METODO MARTINOTTI

FIRST VINTAGE: 2006

It is the first sparkling wine we added to our line.

A Martinotti method white sparkling wine born from the need to find a bubbly wine for everyone and every occasion.

The cuvée, composed of Pinot Noir, Chardonnay, and Arneis, gives this wine minerality, freshness, and above all, easy drinkability.

The bubbles are fine but very persistent, excellent to pair with aperitifs, cold cuts, sweet or dry pastries, or for a summer lunch with meat.

GRAPE VARIETAL: Pinot Noir 50%, Arneis 25%, Chardonnay 25%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy, with low percentages of silt and clay

EXPOSURE/ ALTITUDE: 280-330 m

GROWING/PRUNING: Guyot vertical trellis

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manual, late August or early September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen; Charmat sparkling wine method

AGEING: 3 months in stainless steel; periodic batonnages

RESIDUAL SUGAR: depend on the vintage, from 5 to 6.5 g/L

BOTTLES PER YEAR: 12,000

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses

SIZE: 0,75 L – 1,5 L



Famiglia Flavio Marchisio