



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

# TRIACCA BRUT



<b>Appellation of origin</b>	Vino Spumante V.S.Q. dalla Valtellina
<b>Production area</b>	Region: Lombardy; Province: Sondrio; Communities: Tirano and Brianzone.
<b>Grape variety</b>	Pignola (red)
<b>Training system</b>	Archetto valtellinese
<b>Yield</b>	700 g/m <sup>2</sup>
<b>Soil</b>	Sandy, loamy soil, less vegetable mould and pretty water permeable.
<b>Alcohol content</b>	13% vol
<b>Total acidity</b>	8 g/l
<b>Temperature of service</b>	6–8°C <a href="#">Fare clic qui per immettere testo.</a>
<b>Drinking window</b>	2 – 3 years
<b>Wine making</b>	The young wine is immediately bottled after the malolactic fermentation takes place. Sugar and selected yeasts are added before the bottles are sealed temporarily with a crown cap. This create pressure thanks to the carbon dioxide produced by the secondary fermentation in the bottle.
<b>Aging</b>	24 months on yeasts
<b>Wine tasting</b>	Limpid straw yellow colour; fine and intense perlage; the bouquet is fresh, floral, with bread crust notes; dry taste, fresh and sapid with good aromatic aftertaste.
<b>Best drunk with</b>	Ideal as an aperitif, but also suited to all courses
<b>Format</b>	75 cl
<b>Ratings</b>	

A dry, lively and fizzy sparkling wine, perfect for a romantic toast or to celebrate a special occasion in style. This young wine made from red Pignola grapes using the “blanc de noirs” process is immediately bottled after the malolactic fermentation takes place. Sugar and selected yeasts are added before the bottles are sealed temporarily with a crown cap. This creates pressure (i.e. the bubbles) thanks to the carbon dioxide produced by secondary fermentation in the bottle (classic method). After being left to rest for a while, the bottles are then turned upside down on special stands (racks); these rotate continuously to allow the lees to settle on the cap. The last stage in the process is to freeze the wine in the neck of the bottle and then remove the cap so that the lees are ejected thanks to the pressure within the bottle. The bottle is then sealed with the final champagne cork, ready for drinking"

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