

MASIERA

BRUT SPUMANTE

SPARKLING WINE TYPE	Brut.
VINEYARD LOCATION	Fortelongo place, in San Giorgio di Perlana town.
SOIL TYPE AND EXPOSURE	Volcanic hills, 300 m above sea level, south-west exposure.
GRAPE VARIETY	60% Vespaïola , 40% Chardonnay.
VINIFICATION	Stem-crushing and soft pressing. Must is clarified by static sedimentation through controlled temperature. Fermentation is carried out using selected yeasts; fermentation temperature is 18-20 °C.
FOAMING	Long Charmat method
ALCOHOL BY VOLUME	12,5 % vol.
COLOUR	Brilliant straw yellow with shining, fine and persistent bubbles.
TASTING NOTES, NOSE	Masiera reveals itself with fresh scents of acacia flowers, yellow peach, pear, grapefruit and aromatic herbs like thyme.
TASTING NOTES, PALATE	Forceful and vibrant, it reveals its fresh citrus acidity. Very fine aromatic persistence, elegant and refined finish.
FOOD PAIRINGS	Perfect as aperitif, it matches seafood appetizers but it may suit to all courses.
SERVING TEMPERATURE	4-6 °C.

Masiera Brut is a Charmat sparkling wine and its name is the one of the vineyard where its grapes are cultivated. This vineyard, called “*vignale sora a masiera*” is located over a natural terrace supported, towards the valley, by an ancient “*masiera*” (stonewall) made of black stones. This stonewall, built up by our grandfathers, is a dry wall made without any mortar, with black stones coming from the vineyard itself. These stones, lying underneath roots of our vineyards, are of volcanic origin and they are an essential element to make our Masiera savoury.

