

***Vino spumante bianco Brut da uve Albarossa  
Lunatica***



***The Vineyard***

Grape Variety: Albarossa  
Surface area: 1 hectare  
Year planted: 2004  
Altitude: 250m above sea level  
Exposure: South-Southwest

Hillside Slope: 20-30% gradient

Structure: Clay - Limestone

Soil

***The production process***

The grapes for this wine are obtained from vineyards located in the area of Nizza Monferrato located in the area of Bricco. The grapes are pressed immediately after harvesting and the must has been made clear by clarification. The next day the yeasts are inoculated for the first fermentation which will last about 30 days in a temperature controlled tank of 15°C. After the wine will rest for about three months on the lees, there after the second fermentation will be inoculated with yeast extract and will take place over the course of 40 days. The wine is now ready to be filtered and prepared for bottling.

***The wine***

**Color:** Straw Yellow

**Nose:** Fresh, pleasantly fruity with citrus notes

**Pallet:** Fine bubbles that binds very well to the palate. Pleasant on the pallet thanks to a small amount of residual sugar of about 6 grams that is then supported by a good acidity. Great structure typical of red grape vinified into a white, with a long finish.

AZIENDA AGRICOLA

caudrina

di Romano Dogliotti

**Food pairing:** Ideal combination as an aperitif with raw appetizers or summer salads. Very good with salumi or fatty foods which will work well to clean the mouth, thanks to the pleasant acidity and the sparking mouthfeel.

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