



## Brut Metodo Classico Ancestrale 2018 Tenute Chiaromonte

Certified Organic

**Varietals:** 90% Chardonnay, 10% Fiano.

**Area of production:** Acquaviva Delle Fonti, 380 m s./l.

**Training system:** Spurred cordon.

**Production:** 5000 bottles.

**Harvest:** Manual , end of August.

**Vinification:** Stainless steel and bottle.

**Maturation:** Bottle

**Refinement:** 24 months in the bottle on the lees.

**Ageing capacity:** 10 years.

**Sensory characteristics:** Bubbles are very fine and numerous. The indigenous yeasts are never invasive. Ripe tropical fruit and citrusy notes are well integrated with the minerality of the limestone-rich soil.

**Serving suggestions:** A great starter for parties, cocktails or dinner with seashell appetizers.

**Alcohol:** 12.5%.

**Serving temperature:** 10-12° C.