



Viticoltori dal 1914

METODO CLASSICO TRADIZIONALE "ELENA" BRÜT



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot".

YIELD PER HECTARE: 100 quintals

AVERAGE AGE OF VINES: 10-25 years

VINIFICATION AND AGEING: Selection and harvesting of grapes by hand. The Chardonnay and Pinot Noir vines after pressing ferment separately at a controlled temperature in steel vats for three weeks. The second fermentation is completed in the bottle with a long maturation for 30 months. Then the "dégorgement" takes place and at this point the wine is ready for a small dosage of liqueur d'expédition.

COLOR: Straw yellow with golden reflections.

FRAGRANCE: Vinous accompanied by an aromatic spectrum that pushes towards notes of candied citrus.

FLAVOUR: Fine, delicate and intense.

ALCOHOL CONTENT: 12% vol.

TOTAL ACIDITY: <6 gr./l

RESIDUAL SUGARS: 7 gr./l

PAIRINGS: Appetizers, semi-aged cheeses, canapés, morsels, fish soups, fish of strong taste, boiled vegetables, seasoned pasta, risotti.

SERVICE TEMPERATURE: 8/10°C

AWARDS

2023 THE MERANO WINEHUNTER AWARD > AWARD GOLD

2022 LUCA MARONI > 91 PUNTI

2022 WINE ENTHUSIAST > 88 PUNTI

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.