



Vini&Cantine

Spumante Mariotti

data sheet



<i>name</i>	Spumante Mariotti
<i>classification</i>	White Sparkling Wine Extra Dry
<i>grape variety</i>	Glera

Tasting Notes

<i>color</i>	bright straw yellow with fine and persistent perlage
<i>bouquet</i>	delicate and slightly aromatic with fruity notes
<i>taste</i>	lively, fresh and elegant
<i>pairing</i>	ideal as an aperitif, light dishes and desserts

<i>alcoholic content</i>	11,5% vol.
<i>acidity</i>	6 gr./l.
<i>residual sugars</i>	16 gr./l.

Production Area

<i>location</i>	Collalto di Susegana Hills
<i>altitude</i>	90m above s.l.
<i>type of soil</i>	naturally clay

Vinification & Ageing

<i>yield</i>	160 ql. per hectare
<i>vintage</i>	III ^o ten days of september and I ^o ten days of october
<i>vinification</i>	destemming, soft pressing and thermo-controlled fermentation for 15 days
<i>ageing</i>	natural refermentation in pressurized tanks for 120 days
<i>bottling</i>	from march onwards
<i>selling</i>	after one month of ageing in bottle