

Sparkling wine Marell brut

PLONER



Varietal composition: 60% Chardonnay and Pinot Bianco and 40% Pinot Nero, vinified in white.

***Traditional bottle fermentation;** 24-36 months ageing on the lees. With a vibrant and bright yellow-green colour and a soft, fine perlage, this sparkling wine makes a striking impression; its elegant fruit flavours are highly fascinating and its finish is long and fine.*

Site: Marlengo, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: ca. 1.20 kg per vine

About the wine: Harvest during cool temperatures, temperature-controlled fermentation without SO₂. After 6 months, bottling for second fermentation, ageing on the lees for a minimum of 24-36 months

Alcohol content: 13.0-13.5% Vol.

Serving temperature: 6°C

Ageing potential: up to 2 years after disgorgement