



DONNA CATERINA METODO CLASSICO BRUT



APPELLATION

Metodo Classico Brut



GRAPE VARIETY

Erbamat



SOIL

Of glacial origin, morenic nature, high level of active limestone.



PRUNING

Single-side bow 7/8 buds



DENSITY PER HECTARE

5000 plants per ha



YIELD PER PLANT

2 kg per plant



PRODUCTION PROCESS

Metodo classico, hand-picked grapes, soft pressing, first fermentation in steel, second fermentation in bottle for a minimum of 36 months



SERVING TEMPERATURE

Serve at a temperature of 9-10 ° C in a tulip-shaped glass.