



V23080075

### Brut Nature Sparkling Wine - cl 75

The term “ancestral” refers to an ancient and traditional technique that dates way back and has been passed down through generations to the present day. Ancestral Bottega is the product of painstaking research which has brought to light artisanal winemaking techniques and the “legacy of olden times”. It is a sparkling wine with hardly any sugar, made using this unique wine-making technique which was developed back when the seasons dictated product evolution, well before the onset of modern technology. A wine characterized by almost no residual sugar and a strong and authentic flavor thanks to its humble roots.



**Production Area:** Veneto (Treviso and Padua)

**Vine:** Glera and Moscato

**Plants per Hectare:** 3000-3500

**Training System:** Double-arched cane - Sylvoz

**Harvest Period:** Between mid-September and the start of October

#### Characteristics:

##### Production Area

- > This wine is made using carefully selected Glera grapes and a small percentage of Moscato grapes.
- > Glera grapes are grown in suitable alluvial soil that is clay-rich and medium-textured.
- > The mild climate and quite regular rainfall favor the ripening process and allow for optimal acid balance and levels of sugar.
- > Moscato grapes, on the other hand, grow in a hilly area created by the sedimentation of rocks and materials from the seabed and by volcanic eruptions. These are alkaline soils that favor the production of grapes with high acidity and that have a good draining structure and are full of minerals and micro-nutrients.
- > The climate is temperate, with mild winters and warm, dry summers. The hilly landscape guarantees good changes in temperature that give the wine unmistakable organoleptic properties.

##### Production Process

- > The grapes are picked from the second half of September onwards; they are destemmed and delicately crushed, after which they undergo brief maceration which takes place with the help of dry ice. The cold does not only enable the aromas and coloring matter to be extracted more efficiently, but the noble tannins as well. This provides a must which is rich in primary aromas from the single vine but it also ensures purer brighter colors. The mixture is then delicately pressed in order to remove the must and extract the indigenous yeasts present in the skins.
- > The fermentation process is begun in a tank. After a few days, when the alcohol content reaches about 8.5% in volume, the bottling process is got underway. Consequently, the wine is bottled when it is still alive (meaning that the yeast is still active and the natural grape sugars present); the fermentation process is completed in the bottle.





- > The process lasts about 3 months during which time:
  - > the sugars are converted almost entirely into alcohol (less than 3 g/l remains)
  - > the alcohol content reaches about 10% in volume
  - > the oxygen in the bottle is completely consumed which is why no more sulphites need to be added.
- > This particular winemaking technique enables us to obtain a less heady sparkling wine with a moderate alcohol content and an almost non-existent sugar concentration.
- > The wine is not disgorged, meaning used-up yeast is not eliminated, and it is not filtered in any way.
- > The yeast collects at the bottom of the bottle, making for a smooth wine that will last for over a decade and has a bouquet that progressively gains in structure and becomes distinctive as the years go by.
- > It does not come with a front label; the label at the back contains all statutorily required information and is accompanied by a neck hanger

#### Organoleptic Characteristics:

**Color and Appearance:** Slightly cloudy, straw yellow in colour and with an evanescent froth.

**Bouquet:** Fragrant and characteristic, this wine's bouquet opens with hints of fruits, with apple and pear standing out. As the months go by, this then develops into more complex aromas of yeast and bread crusts.

**Taste:** Dry yet smooth at the same time, this wine has well-balanced acidity and a remarkably persistent flavor.

#### Chemical Characteristics:

**ABV:** 10%

**Sugar, g/l:** < 3

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 4-5 °C

**Serving Suggestions:** There are two different ways to enjoy this product:

- > cloudy, in which case at the time of serving, the waiter can carry out a remuage which will cause the yeast to be suspended again, or
- > transparent, if you're careful not to shake it - in this way, the yeast remains at the bottom of the bottle and can then be served separately in a small grappa glass or can be added to the wine, to taste.

An excellent aperitif, this wine offers an eclectic mix of food pairings. It is particularly well-suited to starters (such as battered vegetables), fish first courses (especially seafood-based dishes), vegetables and fish, especially if baked in the oven.

**Enjoy it within:** No recommended time limit.



**Recommended Glass:** Flute.