



Bruno Giacosa
Vini e Spumanti

SPUMANTE METODO TRADIZIONALE EXTRA BRUT 2006

Grape variety: Pinot nero

Vineyard: In the village of Casteggio (Oltrepò Pavese, province of Pavia)

Exposure: West

Yield: 50 hl/hectare

Vinification: Stainless steel vats

Length of first fermentation: 15 days

Length of second fermentation: 45 days

Malolactic fermentation: not developed

Refinement: from 38 to 40 months on the yeast

Bottling date: May 2006

First disgorgement: March 2011

Second disgorgement: November 2011

Bottles produced: 26,600

Alcohol: 13.5% vol.

Total acidity: 5.15 g/L

Total extract: 19 g/L

pH: 3.18

Residual sugar: 4 g/L

Sensory analysis:

Straw colored with delicate perlage and perfect foam. Very complex and elegant bouquet, with notes of bread and exotic fruits. On the palate, it is full, soft and fascinating.

Optimal period for consumption: 2011-2015