

## QUALITY SPUMANTE BRUT TRADITIONAL METHOD Punte dei Tre Ciabòt

**Grape varietal:** 100% Nebbiolo

**Vineyard of origin:** La Morra, Monforte d'Alba, Novello

**Planting layout:** 2.30 x 0.90 m

**Altitude:** 250 metres a.s.l.

**Exposure:** south-east

**Vine training technique:** guyot

**Age of vines:** 15-60 years

**Soil:** limestone – blue marlstone

**Harvest:** September

**Vinification:** as a white in temperature controlled tanks

**Ageing:** 6 months in oak barrels

**Further ageing:** 36 months on the yeasts in the bottle

**Alcohol by volume:** 12.5%

**Sensory characteristics:** Straw yellow colour, with fine and persistent perlage. Intense bouquet reminiscent of small red berries. Full palate featuring good acidity.

### INTERESTING FACTS

*This wine is called “Punte dei Tre Ciabot” (eng: tips of the three ciabot) because to produce it we use the tips of all Nebbiolo clusters from the three vineyards in La Morra, Monforte and Novello.*

*Twenty days before harvesting the Nebbiolo for Barolo, we go through all vineyards and cut the extremities of the clusters. It is with this small portion of the cluster that we produce our Spumante.*

