

MONGIOIA



Spumante Metodo Classico Brut Nature **MERAMENTAE** Metodo Classico Extra Brut 2017

CHARACTERISTICS OF THE VINEYARD

Grape variety:	100% Moscato Bianco
Classification:	Classic Method - Moscato Quality Sparkling Wine
Average age of the vineyards:	40 years
Training system:	Guyot
Exposure:	East
Soil structure:	silt, white clay and small percentage of sand.

PRODUCTION CHARACTERISTICS

Vinification: Each cru (limited vineyard, exclusive producer of a certain type of fine wine), is vinified alone. The 100% Moscato Bianco grapes are harvested with different degrees of ripeness in particular areas of the vineyard, identified each year by Riccardo, after the shortest possible time after the harvest a particular pressing takes place. The sparkling process takes place with indigenous yeasts selected from our ultra-secular vineyard, without adding sugar for the 2nd fermentation which takes place in the bottle with the use of indigenous yeasts, the same ones that fermented the base wine.

Refinement:	in the bottle
Alcohol content:	12.5% Vol
Aging capacity:	10 years
Formats:	750ml
Vintage:	2017
Rest on the lees:	30 months on the lees

ORGANOLEPTIC SHEET

Extra Brut 100% from Moscato Bianco grapes, absolutely selected grapes with a double harvest to obtain the right level of acidity and controlled aging. The intriguing and well-dosed aroma makes it elegant because, thanks to the indigenous yeasts and the refermentation, the right amount of CO2 is incorporated which makes the foam very persistent and the perlage very fine.

PAIRINGS WITH MERMENTE

Oysters Smoked Salmon Sushi Uramaki Tiger Pasta with Sardines

Other possible combinations: mozzarella in carrozza, risotto with seafood, Genoese fry

The pairing of the heart: PIEDMONTESE MIXED FRIED

