



## Ant

Spumante Extra Brut Metodo Classico - Sparkling Wine



### GRAPE VARIETY

Chardonnay



### SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2 kg of grapes per vine.



### VINIFICATION

After gentle pressing of the grapes, the first fermentation takes place in stainless steel tanks. The base wine then matures in stainless steel until the spring following the harvest year. At this stage, the tirage takes place: yeast and sugar are added to the base wine, and it is bottled and sealed with the iconic crown cap. After 36–48 months of aging on the lees, disgorgement is carried out. This is followed by a further bottle-aging period of approximately 6 months before release onto the market.



### ALCOHOL - RESIDUAL SUGAR - TOTAL ACIDITY\*

12.5 % vol. - 3.5g/L - 6.50 g/L

\* indicative values



### TASTING NOTES

Bright yellow. Subtle and lingering perlage with remarkable persistence. The intense aroma, typical of Chardonnay, refers to hints of crusty bread. Complexity achieved thanks to the long permanence on the lees. Lively and fresh on the palate. The finish offers mineral sensations.



### PAIRING AND SERVICE SUGGESTIONS

Ideal aperitif but pleasant to enjoy during all meal. Great idea for a luxury gift. Preferred service temperature ranges from 4° to 6 ° C in a thin flute-style glass with good opening.



### AGEING POTENTIAL

10 years or more if stored in ideal conditions.



### BOTTLE SIZES

0.75 - 1.5 L