

DIAMANTERRA

Brut Sparkling Wine – Charmat Method

2024

Grape variety: Pinot Noir, Chardonnay

Production area: Oltre Po Pavese, Monferrato

Soil Type: Silty/sandy soil with layers of Asti sands and grey tuff

Training System: Guyot

Planting density: 5000 vines/ha

Harvest period: End of August - beginning of September

Vinification: Gentle pressing and fermentation in temperature-controlled steel tanks.

Secondary fermentation in autoclave.

Aging: In steel tanks

Color: Pale straw yellow

Bouquet: Fragrant, dry and complex. White pulp fruits, citrus, berries.

Floral notes of rose and acacia. Hints of dried fruit (hazelnut, almond)

Taste: Dry, savoury, with a persistent and almondy finish

Alcohol content: 12,5 % vol.

Serving temperature: 6° - 8°C

Food pairings: Excellent for aperitifs and cured meats, it perfectly accompanies well-structured first courses, meat and fish second courses, fried foods, grilled vegetables, fatty and mature cheeses.



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