



BUSSIA SOPRANA

SPUMANTE BRUT METODO MARTINOTTI

Grape variety:	chardonnay – pinot noir
Alcohol content:	12,50°
Harvesting period:	beginning of september
Material of fermentation Barrels:	stainless steel barrels
Fermentation temperature:	25°/28° C controlled
Fermentation period:	long charmat method for about 5 months
Maceration:	10 days
Yeasts used:	selected

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