

1858

Metodo Classico

Classic Method
Brut Spumante

1858, refined pleasure steeped in
harmonious bubbles.

It is festive, unexpected, like greetings,
or fortunate encounters.



TASTING NOTES:

1858 characterises itself in virtue of its straw yellow colour, with subtle green hints. It releases an array of perfumes, from apple and fresh almond, to light grassy hints of hay. Its ultra-fine grain perlage is characterised by excellent persistence. On the palate it is well-balanced and thirst-quenching right from the first sip. Its distinct, fresh acidity and tangy notes make 1858 an extraordinarily harmonious wine.

SERVING SUGGESTIONS:

wonderful as a fresh and tangy aperitif, it exalts exotic canapés or finger foods, both inland or sea inspired. Also excellent served with structured and intense dishes, an energetic accompaniment to fried fish and shrimp-based dishes or fresh cheeses. A delectable choice for all delicately flavoured meals.

VINIFICATION:

Harvesting begins in the first ten days of September; grapes are meticulously selected in the vineyard and placed into crates; must is obtained by a delicate pressing process and fermented to obtain the base wine

RIPENING/AGEING :

average duration of resting on lees, after tirage, 30 months.

GRAPES: Albana 100%

DENOMINATION: quality sparkling wine, Classic Method

GROWING METHOD: Guyot

MAXIMUM PRODUCTION: 7000 kg of grapes, equivalent to 3,400 litres of wine (wine yield 48%)

CHEMICAL CHARACTERISTICS:

Actual alcohol: 12,5%

Sugars: 6 g/l

Total acidity: 7 g/l

SERVING TEMPERATURE: 6°C

STORAGE: Store in a fresh and dry place away from heat and light sources

WINE LIST ENTRY:

"1858" Branchini - Classic Method Brut Spumante

SIZES: 750/1500 ml

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