



ferraia

"Luna" Spumante secco

I Vineyard

AREA OF PRODUCTION:
Val Tidone – Piacenza – Emilia Romagna

TERROIR:
medium density, slightly calcareous

EXPOSURE:
South-Heast

PLANTING DENSITY:
8000 plants/hectar

PLANTING SYSTEM:
simple Guyot

YELD PER HECTAR:
80 q.li

I Winemaking

BLEND:
50% Ortrugo e 50% Chardonnay

VINIFICATION:
vinification without the skins.
Fermentation at controlled temperatures with selected yeasts.
Filtration and transfer to pressurized steel vats for a slow re-fermentation to complete formation of the delicate froth.

I Wine

EXTRA DRY WHITE CHARMAT METHOD SPUMANTE

COLOUR:
light straw yellow

BOUQUET:
delicate, fine and elegant

PALATE:
dry, persistent, pleasing

PAIRINGS:
aperitif, and very good with starters and fish

SERVING TEMPERATURE:
5° C

ALCOHOL CONTENT:
12% vol