



LA COSTANZA

1894

AGAPE

PINOT NERO BRUT METODO CLASSICO

A wine made by using the oldest sparkling winemaking method, second fermentation in the bottle. The grapes, which are carefully selected, harvested manually and placed in crates, are quickly brought to the winery and softly pressed. The free-run must is then fined and left to rest in steel vats at the controlled temperature of 18° C in order to undergo the first fermentation. In spring, a mixture of yeast and sugar, the so-called liqueur de tirage, is added to the base wine. The bottles are sealed with crown caps and stored horizontally in our wine cellar where the second fermentation takes place. After a minimum of 36 months and following the riddling to push sediments toward the neck of the bottle, the bottles are disgorged and the liqueur d'expédition is added to the wine. After three months, the wine is released and ready to be enjoyed.

Production area:	Castello di Santa Giuletta
Grape varieties:	100% Pinot Noir
Soil type:	Clayey
Vine training technique:	Guyot
Altitude:	250 meters above sea level
Exposure to sunlight:	North
Plant Density:	4000 plants/ha
Harvest date:	second/third of August, harvested by hand
Total alcohol content:	13,5% vol (small variations as a function of vintage)
Service Temperature:	6-8°C

ORGANOLEPTIC SHEET

The wine is deep straw yellow-colored with a fine and persistent perlage. The nose displays notes of yeast, crusty bread and roasted dried fruit. A quality wine to be enjoyed throughout the meal, well-structured and fullbodied, dry with good acidity.

