



REPARO ESPUMANTE EXTRA BRUT

Variety: chardonnay - pinot noir **Harvest:** hand-picked grapes.

Alcohol: 13.00%V/V.

VINEYARDS

Vineyards of high density of plants and high quality.

Soil: sandy, gooddrainage, deep.

Altitude: 2,297 feet asl.

Climate: Desert like weather, with less than 200 mm of rainfall a year. Warm climate with a wide difference of temperature

between daytime and night time.

ELABORATION

Crusher: destemmed.

1° Fermentation: Selected Yeast.2° Fermentation: Traditional System

Sugar: 7 g/l

Tasting notes

Pale yellow color with green shades.

Aromas of white flowers, tropical fruits, toasted bread and mineral notes.

Elegant, soft and compelx to the palate.