



ANPASS

Spumante Brut Nature
Ancestral Method

Production area: Anagni (FR)
Altitude of the vineyards: 350 a.s.l.
Training system: spurpruned cordon
Plant density: 4,000/ha
Vineyard surface: 4 ha
Production per hectare: 90q

Harvest and vinification: Manual harvest of the grapes. direct pressing of the bunches, followed by clarification natural cold static, fermentation at temperature controlled by 16°.

Maturation and refinement: in stainless steel.
It is to all intents and purposes a PET-NAT.
No sugars are added and yeasts for refermentation but grape must.
When the Passerina harvest takes place in September, a small part of the must is frozen for 2/3 months.
In January, after a correct rest of the dry base, we add this must in %.
In spring, when temperatures get milder, it begins the second fermentation in a natural way.
Aging for at least 6 months in the bottle without disgorgement.

Number of bottles: 400

Characteristics: wine with pale straw yellow hues.
The nose has hints of white fruits and yeast.
The wine is fresh, deep and creamy with a fine and persistent perlage.

Food pairings: appetizers, first courses and preparations based on fish and white meats.



MARCELLA GIULIANI