



Gran Cuvée

ROBERTO E DIANA

Piemonte Doc

Metodo Tradizionale Classico

Extra Brut



TERROIR CHARACTERISTICS

Altitude: 200 m a.s.l.
Size of vineyard: 0,494 Ha
Exposure: various and on the ridge of the Estate hills
Type of soil: clayey - sandy
Vine planting density: 4600 vines / Ha
Vineyard training system: guyot
Age of vines: 50% 25 years – 50% more than 5 years

TECHNICAL NOTES

Grape variety: Chardonnay and Pinot Noir
Vineyard practice: hand-harvesting using crates, picking selected berries
Wine-making method: fermentation of the must in stainless steel tanks under controlled temperature
Secondary fermentation: in the bottle according to the Traditional Classical Method under constant and controlled cool temperature
Ageing method: in the bottle on the yeast for at least 30 months
Expedition liqueur / residual sugar: Extra Brut
Bottle: Champenoise cc 750

WINE TASTING NOTES

Visual Evaluation: golden yellow, with a very fine perlage, a good crown, rich and persistent
Olfactory Evaluation: its aroma is very pleasant and it has an intense lingering nose with a marked scent of yeast, crusty bread, ripe fruit and vanilla
Gustatory Evaluation: its flavor is intense, with a good fragrance, with a balanced mouthfeel and a very long finish, rich and persistent

PAIRING

Perfect as an aperitif, but can also be paired with appetizers, pasta dishes, risotto and white meats

SUGGESTED SERVING TEMPERATURE

between 6°-8° C (43°-46°F)

Il Botolo Azienda Agricola

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