

# Sant'Isidoro

## Spumante Wine

Area of production Tarquinia, Loc. Forca di Palma - Lazio  
Vine variety Pinot Blanc 50%,  
Chardonnay 50%.

Grape harvest Beginning of September.

Vineyard altitude 100 m above sea level.

Soil type Medium textured and clayey.

Vine training system Spurred cordon.

Solar exposure South-west.

System density 4.000 plants per hectare.

Grape yield 60 quintals per hectare.

Wine yield from the grape 50%.

Vinification Cuvée Brut obtained from a white wine vinification process followed by the sparkling wine making process with the Charmat method.

Ageing After the "second fermentation" it matures on the lees for a few weeks before being bottled and released on the market.

Colour Pale straw yellow.

Bouquet Characteristic and delicate with a fruity background.

Taste Pleasantly fresh taste, medium-bodied wine with a degree of acidity which makes it thin.



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