


Chiusa Grande





D'EUS BIANCO
SPARKLING WINE OF BRUT QUALITY – METODO CLASSICO
ORGANIC

GRAPES:

PECORINO-CHARDONNAY-MONTEPULCIANO

HARVEST:

The harvest is done in the cool hours of the day, manually in boxes, selecting the best bunches, avoiding damage. The different types of grapes are harvested and vinified separately, upon reaching technological ripeness: medium sugar level, low pH and good content in organic acids.

WINEMAKING:

The vinification is typical of base-sparkling wines: soft pressing of the whole grapes, separation of the free-run must, decantation and fermentation of the clear must at a T ° of about 18 ° C. with the addition of selected yeasts. To minimize the use of adjuvants, in particular sulfur dioxide, the hyperoxygenation technique is used which guarantees a natural oxidative stability of the future wine.

At the end of winter the sparkling base wines are assembled, sweetened with organic sugar and fermented in the bottle at a T ° of about 13 ° C according to the rules of the "Classic Method" with the addition of low SO₂ producing yeasts. After the refermentation, D'Eus Bianco remains in aging on the lees for about 60 months during which the yeast gives the wine its constituents which are the organoleptic and gustatory support of this sparkling wine. Subsequently, by means of the "remuage" technique, the bottles are gradually brought from the horizontal to the vertical position (placed at the tip), so that the yeast lees collect in the under-cap capsule and are subsequently expelled.

In the "degorgement" phase after freezing the bottle necks. The final phase is that of adding the "expedition liquor" to restore the wine lost during the "degorgement" phase, capping and labeling of the bottle

PERMANENCE OF YEASTS/BLOSSOM: 60 months / 2 months before selling

ORGANOLEPTIC PECULARITIES:

COLOUR: Light color, pale wine yellow, very bright; Continuous and persistent perlage of good finesse

BOUQUET: Fine and elegant, full and intense, fruity with pleasant hints of citrus and typical notes of bread crust and brioche

FLAVOUR: Lively and savory, soft and pleasantly silky, with good structure, finesse and elegance. Excellent gustatory persistence and aftertaste to remember the pleasant aromas

FOOD MATCHING: Seafood, raw and fish dishes. Excellent as an "aperitivo"

CONSERVATION: 8/10° keeping the bottle lay down

ALCOOL: 12,5%

SERVICE: Serve it at 8°/10°