BUTUSSI

# Metodo Classico

# Brut 2021




## TERRAIN
Hillside site composed of marl and stratified sandstone in the deeper layers, with colluvial deposits on the surface.

## HARVEST
Hand-harvested, with picking carried out in stages according to grape ripeness, generally earlier than the classic harvest period.

## VINIFICATION
White vinification with gentle pressing of the grapes, without maceration. Secondary fermentation in bottle takes place in the cellar at a temperature of 14°C, followed by aging on the lees for 34 months.
The wine is then disgorged and separated from the lees.

## AGING
From 6 to 9 months in bottle before release.

## WINE CHARACTERISTICS
Deep straw-yellow color with a very fine and persistent perlage. Delicate and refined on the nose, yet complex and fruity, soft and broad; on the palate it shows rich structure and fruit, with long aromatic persistence.

## FOOD PAIRINGS
Ideal with salmon, shellfish, fish dishes, soups, risottos, and delicate meats. Suitable from aperitif through the entire meal. Not recommended with cream-based desserts or ice cream; excellent with fine dry pastries.

## SERVING TEMPERATURE: 6–8°C

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| BOTTLES PRODUCED: | |
| 635 | 0,75 l bottles |

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| TYPE OF GRAPE: | RIBOLLA GIALLA 100% |
| YEAR OF MPLANTATION: | 1990 -2018 |
| HECTARS OF VINERYARD: | 1.92 50 |
| VINES/HECTAR: | 4400 |
| YELD PER HECTAR: | 70 HL / ha |
| BREEDING: | cappuccina |
| ANALYTICAL DATA | |
| TOTAL ALCOHOL : | %Vol. 12.00 |