

# FRATELLI CALORIO

## SABLE SPUMANTE BRUT *Metodo Martinotti*



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### GRAPE VARIETY

arneis 50% - nebbiolo 50%

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### MUNICIPALITY

Montà

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### EXPOSURE

East, South

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### SOIL

sandy with considerable presence of fossil shells

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### GRAPE HARVEST

end of August - hand picked in small boxes

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### VINIFICATION AND AGEING

gentle pressing of the grape - fermentation in stainless steel tanks for 15 days at 13/15 °C - secondary fermentation - ageing "sur lies" in the tank for 120 days

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### ORGANOLEPTIC PROFILE

*colour:* pale straw yellow

*aroma:* delicate with hints of white peach and light vegetal notes

*taste:* fresh and soft with peach and mineral notes, vibrant finish and persistent

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### SERVING TEMPERATURE

8 - 10 °C

### RECOMMENDED PAIRINGS

APERITIFS, FINGER FOOD, APPETIZERS, FIRST COURSES, FISH, WHITE MEAT AND PIZZA