

VIRGAM

VINO SPUMANTE DI QUALITÀ BRUT
Metodo Classico



TENUTA
LA MERIDIANA
ORIGINAL BARBERA SINCE 1890



Soil type: marly-clay
Altitude: 220 m
Vines per hectare: 4500
Yield per hectare: 10 t
Harvest: manual
Training system: guyot
Exposure: North-West



Vinification: The grapes are hand-harvested in 18 kg crates and gently pressed. Only the free-run juice and the first fraction of the pressed juice are used for the production of this wine. The must is clarified by static settling for 48 hours, followed by fermentation at a controlled temperature of 15–18 °C. The secondary fermentation takes place in the bottle, according to the Traditional Method, in the spring following the harvest. This is followed by 24 months of aging on the lees before disgorgement.



Alcohol: 12.5% vol
Dosage: 4 g/L - Extra Brut



Tasting notes: Pale straw-yellow wine with a fine and persistent mousse. On the nose, it shows fruity aromas of russet apple and pear, enhanced by pastry notes. On the palate, the vibrant acidity, supported by a creamy mousse, integrated with the structure of Nebbiolo, with a return of fruity aromas.



Typical pairings: A versatile wine suitable to accompany the entire meal, with the exception of dessert.

Top pairings: Insalata russa.

Unusual pairings: Fried crispy sage.



Serving T°: 7-8°C