

DONNALUNA
Millesimato Vino Spumante Brut

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CANTINA
MIGLIANICO



Soil and Training System

Location of the vineyards: Miglianico

Grapes: a blend of indigenous vines

Altitude: 150 meters above sea level

Soil type: medium texture

Position and exposure: hilly with exposure to the West

Age of the vines: 10 - 15 years

Plant density: 1,600 plants / hectare

Yield per hectare: 140 q.

Training system: Pergola Abruzzese

Vinification

Manual harvest: around the beginning of September

Pressing and Vinification: The grapes are pressed without destemming; the free-run must decants for 24 hours at 10 °C, then the limpid fraction goes to ferment

Alcoholic Fermentation: The fermentation is carried out at 15 °C for about two weeks in steel containers.

Malolactic fermentation: No

Presa di Spuma (second fermentation): In small containers with the Martinotti method, six months of aging on the lees.

Organoleptic characteristics

Color: Fine and persistent perlage, straw color with greenish reflections.

Odor: Citrus scent, fresh, enriched with light floral nuances

Taste: Pleasant, fine entry into the mouth, with a delicate foam on the palate. Fresh and dry finish on the palate

Service mode

Temperature: 8 - 10 °C

Pairings: In addition to the ritual aperitif, it goes well with shellfish, appetizers and seafood risottos.