Sebastian Brut

VINO SPUMANTE



VARIETY
Various white grape

SEA LEVEL HEIGHT
66 - 77 mt s.l.m.

AVERAGE VINE AGE
10 years

ALCOHOL
12% Vol.

VINE DENSITY AND TRAINING METHOD
4000 - 5000 vines/ha, mostly single Guyot.

SOIL TYPE
Stratified glacial-origin clays, rich in mineral salts and predominantly calcareous in composition.

HARVEST PERIOD
End of August, beginning of September

YIELD PER HECTARE
125 q.li/ha

HARVEST METHOD
Manual and mechanical

PRE-FERMENTATION	FERMENTATION
Grape cooling at 10°C	Fermentation in stainless steel
Gravity-fed grape handling system	Temperature: 15° - 18°C
High-frequency linear destemming	Yeast strain selection
Soft pressing	No malolactic conversion
Static cold settling	

MATURATION
Elevage: 4 months on fine lees in stainless steel
Charmat method
Bottle-ageing: minimum 1 month
Ageing potential: 3 years

