

# Santacolomba Brut

## SANTACOLOMBA

Vino Spumante di Qualità  
METODO CLASSICO

*Santacolomba is a real place, intact in its mountain nature. Between sky and earth, pleasant and romantic, it invites to contemplation. It is the place where dreams become true and where dreams are stronger than magic.*

### GRAPE VARIETY

A white Sparkling wine, obtained with rifermentation in bottle, from Joanniter, Solaris and Bronner grapes; these grape varieties are resistant to the main fungal diseases and this allows us to reduce the use of phytosanitary treatments.

### GROWING AREA

If these vines find a good exposure, the right altitude and microclima and are cultivated following a good agronomic practice, they can produce grapes without the use of fungicides.

A good vinification and a good work in the cellar make it possible to maintain in the wine the particular characteristics of the grapes.

*Santacolomba Brut Nature is a sparkling wine, which shows a different way in the viticulture of nowadays.*

### WINEMAKING

The grapes are harvested at the end of September. They are de-stemmed and crushed and the juice is then separated from the skins; thereafter the juice undergoes the fermentation at the temperature of 17/19° C in stainless steel tanks. Once the alcoholic fermentation is over the wine is chilled to favour a natural clarification. In the following spring, the wine undergoes a secondary fermentation in bottle, which creates the sparkle and encourages the flavours typical of sparkling wines. The wine ages on the fine lees for a period of 12 months.

Santacolomba Brut is defined "Nature" as the liqueur d'expédition is constituted by the wine itself and is used to substitute the sediments which have been removed with disgorgement.

### DESCRIPTION

Straw yellow in colour, fine and persistent perlage, floral bouquet with light hints of yeast and bread, pleasantly fresh. A sparkling wine from the Alps.

### IT GOES WELL WITH

Ideal as aperitif, it goes very well with hors d'oeuvre and fish.

**Serving temperature:** 7-9 °C

**Alcohol content:** 12,50% vol.

**Residual sugar**

ca. 2,5 g/l

**Total acidity**

ca. 6,50 g/l

**Production area**

hillsides around the town of Trento

**Exposure**

south/south-west

**Soil**

poor, rich of bones

**Trellising system**

Guyot/simple pergola

**Quantity of vines per hectare**

3000

**Medium age of the vines**

5 years

**Yield per hectare**

63 hl/ha

**Time of the harvest**

September

