



FEDERICO MENCARONI

BRUT NATURE

Brut Traditional-Method Sparkling
Verdicchio dei Castelli di Jesi DOP



Grape

Verdicchio 100%

Growing technique

Guyot

Yield per hectare

95 q

Grape harvest period

Last decade of August

Vinification and wine aging

The bunch of grape is softly and quickly pressed.

It permits to obtain 40% of must.

The fermentation occurs at controlled temperature of 16°C and the tirage occurs in the following year.

The wine takes place on the noble wine lees at the least 40 months and it is sold 6 months after the degorgement.