



FEDERICO MENCARONI

## EXTRA BRUT

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Vino Bianco Spumante di qualità Extra Brut  
Traditional - Method Sparkling



### Grape

Verdicchio, Chardonnay  
Pinot bianco

### Growing technique

Guyot

### Yield per hectare

80 q

### Grape harvest period

Last ten days 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 36 months and it is sold 6 months after the degorgement.