



TENIMENTI  
GRIECO

CHAPEAU À LA VIE  
SPUMANTE BIANCO  
BRUT

Lengthy second fermentations in a pressurized vat and plenty of patience are two of the secrets that help produce the delicate, finely persistent perlage of this range of high-class sparklers.



**Production subzone:** San Martino in Pensilis - Campomarino (CB)

**Surface area planted to vine:** 2,5 ha

**Grape varieties:** Chardonnay 50% - Pinot Gris 50%

**Soil type:** Medium texture

**Altitude:** 150-80 m above sea level

**Planting year:** 1999 - 2003

**Harvest period:** Early August

**Vine density per hectare:** 4.200

**Growing system:** Guyot

**Yield per vine:** 2 Kg

**First harvest:** 2002 - 2015

**The vinification:**

Manual harvest with cluster selection. Soft pressing, maceration and selection of different must fractions. Static clarification, *décuvage*. Temperature-controlled fermentation in steel. Second fermentation in autoclave. "Sur lie" aging for 4-5 months. Bottling in March.

**The wine:**

Pale straw-yellow hue, crystal clear with fine, persistent beading. Fine and delicate on the nose, with distinct notes of citrus combined with hints of apple and pear. Delicious, marked acidity, well-balanced by a delicate texture and a mouthfilling smoothness. Good persistence on the nose and palate.

**Serving combinations:**

Perfect as an aperitif, but its delicate sparkle makes it excellent throughout the meal. Goes well with raw and delicate fish-based dishes.

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Alcool  
% Vol  
12%

Temperatura  
di servizio  
6-8 °C