

MIOLO MILLESIME BRUT SPARKLING WINE 2015

Traditional method sparkling wine, light yellow with green shades, fine, intense and persistent bubbles. Complex and very pleasant aromas of pear, pineapple, honey and toasted bread. In the mouth it's very rich, creamy, and fresh. Long lasting and pleasant aftertaste



BASIC ANALYSIS

Variety	50% Chardonnay, 50% Pinot Noir
Total alcoholic strength	12%v/v
Total acidity	6,22g/L
pH	3,06
Residual Sugar	11,14



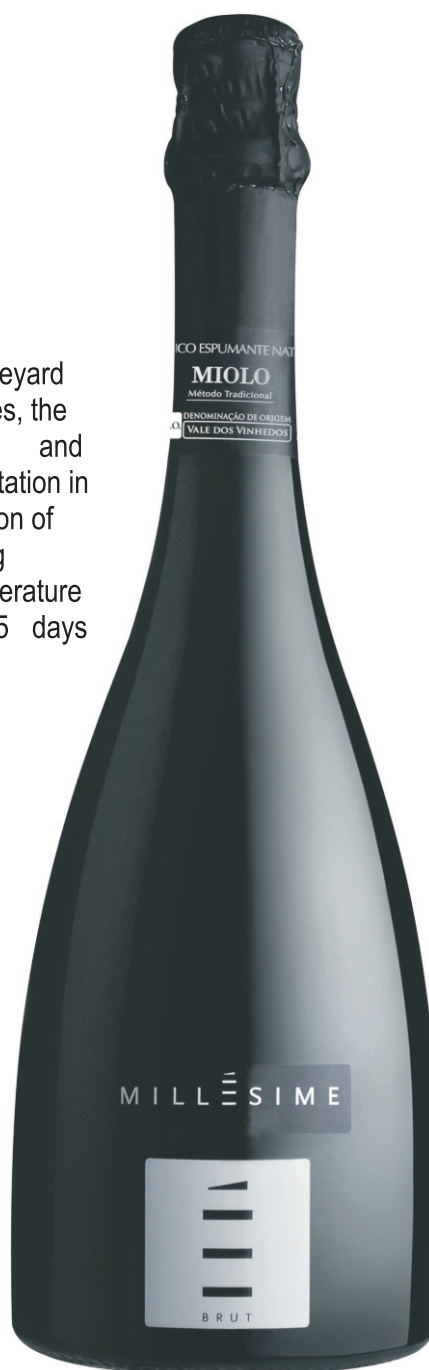
PROCESS DATA

Produced only in exceptional vintages in its own vineyard in São Gabriel, Serra Gaúcha, the grapes are hand picked into 20 kg crates, the bunches are selected manually in a selecting conveyor and gently whole pressed, 50% of must is extracted. Cold stabilization, fermentation in stainless steel tanks at 13-15°C. Decanting of wines at -3°C for precipitation of tartaric salts. Second fermentation in bottles during 40 days at 10°C, aging on the lees for 18 months in underground cellars with temperature control. Manual remuage and disgorgement. Bottles rest for 15 days in cellars, before proceed to labeling and boxing.



VINEYARD

Region	Vale dos Vinhedos - Serra Gaúcha
Altitude	650m a.s.l.
Latitude	29° South
Age	7-12 years
Row orientation	North South
Trellis system	VSP
Plant system	4545 vines/ha.
Yield	8000 kg/ha.
Rootstock	P1103, 3309, SO4
Soil	Rocky-clay soil with a depth of 120cm.



SERVING TEMPERATURE: 6 - 8 °C