



Triacca Brut

Made from white vinified young Nebbiolo and Pignola grapes, Triacca Brut is our bubbly spumante, perfect for a toast.

— **BRAND**

La Gatta

— **TYPE**

White Wine

— **AREA OF PRODUCTION**

Region: Lombardy
Province: Sondrio
Municipalities: Tirano and Bianzone

— **GRAPE BLEND**

Nebbiolo and Pignola

— **APPELLATION**

VSQ

— **TERRAIN COMPOSITION**

Sandy clays, poor in humus and highly permeable. All these factors are favourable for aromas and preservation

— **YIELD**

700g/m²

— **FARMING SYSTEM**

Archetto valtellinese

— **VINIFICATION**

The white vinified young wine, made from red Pignola grapes, is bottled immediately after malolactic fermentation. Before temporary closure with a cork crown, sugars and selected yeasts are added. In this way the wine acquires traditional pressure (which manifests itself as bubbles), due to the production of carbon dioxide during the second fermentation that takes place in the bottle (classic method)

— **AGEING**

24 months, on the lees

— **ALCOHOL CONTENT**

13% vol

— **TOTAL ACIDITY**

8g/l

— **LONGEVITY**

4/5 years

— **TASTING NOTES**

Clear straw yellow in colour, a fine and intense perlage, a fresh and floral bouquet with bread crust notes; a dry, fresh and full-bodied flavour with a delightfully aromatic after taste

— **COLOUR**

Sparkling white

— **SERVING SUGGESTIONS**

Ideal served as an aperitif and with meals

— **SERVING TEMPERATURE**

6-8°C

— **SIZE**

75cl