

# OPERA PRIMA

## VINO SPUMANTE METODO CLASSICO BRUT

### TECHNICAL FEATURES



**Zone** Carbonara di Rovolon



**Variety** Pinella

**Exposure** North

**Grape harvested**  
2<sup>nd</sup> week of September

**Alcohol** 12% vol.



**Year of planting** 1900

**Soil** Clay and silt

**Density** 2800 vines/ha



**Yield** 60 q/ha

**Training method** Double Guyot

**Production** 2000 bottles/year



**Vinification:** manual selection and harvest of the grapes, destemming, short cryo-maceration and soft pressing. Natural settling of the juice, fermentation of about two weeks at low temperatures, ageing on the lees until spring with periodic lees stirring. Second fermentation in the bottle and ageing on the fine lees for about 36 months. Disgorged and refined for 6 months in bottle before sale.