

# Mucci Spumante



CANTINE MUCCI

## Extra-dry

<b>Grapes</b>	Falanghina, Pecorino
<b>Production Area</b>	Torino di Sangro
<b>Exposure and Altitude</b>	<i>Falanghina</i> : south-east; 150 metres above sea level <i>Pecorino</i> : north-west; 150 metres above sea level
<b>Type of Soil</b>	<i>Falanghina</i> : heavy clay <i>Pecorino</i> : mixed calcareous
<b>Training Method</b>	<i>Falanghina</i> : abruzzese pergola 2,20m x2,20m, renewal shoot; <i>Pecorino</i> : espalier 1,00m x1,70m, spur-trained cordon;
<b>Planting Density</b>	<i>Falanghina</i> : 2100 plants per hectare <i>Pecorino</i> : 3400 plants per hectare
<b>Harvest</b>	From the 1 <sup>st</sup> to the 10 <sup>th</sup> September for both varieties
<b>Method of Sparkling</b>	Martinotti-Charmat Method; obtained directly from the grape must in autoclave
<b>Fermentation</b>	Cleaning of the grape must and fermentation directly in autoclave at 14,5°C; at 3,5 Babo, closure of the vent hole and foam formation to 5,5 Atm of pressure at 20°C with 15 gr/l residual sugar
<b>Refining</b>	One month in autoclave at 5°C and one month in bottle
<b>Analytical Data</b>	Alcohol 10,6%; total acidity 8,50; pH 3,20; residual sugar 15 gr/l; So2 tot 120 mgr/l; pressure in the bottle 4,5 Atm at 20°C
<b>Sensory Evaluation</b>	Greenish yellow colour; fine and persistent perlage; intense with scents of exotic fruit; fresh, acidulous, persistent and elegant
<b>Food Pairing</b>	Excellent as aperitif and with fish appetizers; paired with fish and white meats dishes is excellent as well; ideal with desserts; Serve at 6-8°C

