

Mucci Spumante



CANTINE MUCCI

Extra-dry

Grapes	Falanghina, Pecorino
Production Area	Torino di Sangro
Exposure and Altitude	<i>Falanghina</i> : south-east; 150 metres above sea level <i>Pecorino</i> : north-west; 150 metres above sea level
Type of Soil	<i>Falanghina</i> : heavy clay <i>Pecorino</i> : mixed calcareous
Training Method	<i>Falanghina</i> : abruzzese pergola 2,20m x2,20m, renewal shoot; <i>Pecorino</i> : espalier 1,00m x1,70m, spur-trained cordon;
Planting Density	<i>Falanghina</i> : 2100 plants per hectare <i>Pecorino</i> : 3400 plants per hectare
Harvest	From the 1 st to the 10 th September for both varieties
Method of Sparkling	Martinotti-Charmat Method; obtained directly from the grape must in autoclave
Fermentation	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
Refining	One month in autoclave at 5°C and one month in bottle
Analytical Data	Alcohol 11,5%; 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
Sensory Evaluation	Greenish yellow colour; fine and persistent perlage; intense with scents of exotic fruit; fresh, acidulous, persistent and elegant
Food Pairing	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

