

SPUMANTE BRUT

AETAS

Production area: MONTE ZOPPEGA

The name Etas originates from material taken from the book: "3000 years ago in Verona". The book was published as a catalogue to accompany an exhibition of the same name which was held at Verona's Natural History Museum from 1 July to 31 December 1976. The exhibition included a specific reference to the Monte Zoppega area. In fact, it spoke of: "Traces of inhabitation on its heights. Remains found there relate to primitive Veneto region culture towards the end of the Bronze Age." Therefore Etas refers to a return to the land, to our origins and invites contemplation of the history that also "re-emerges" materially from our hills.

Soil: Volcanic**Cultivation technique:** Old Veronese pergola**Grapes:** Chardonnay 50% Garganega 40 % Trebbiano di Soave 10%**Harvesting period:** Varies according to the grape:

Chardonnay- mid August;

Trebbiano - first ten days of September;

Garganega- first ten days of September;

WINE-MAKING TECHNIQUE

The grapes are pressed whole and the first-pressing must is drained.

Fermentation of the sparkling wine base at 12-13 °C.

When alcoholic fermentation is finished, the wine is poured off.

SPARKLING WINE PROCESS

CHARMAT

TASTING

A yellow, straw-coloured wine with greenish hues. The nose experiences a variety of aromas that ranges from a floral beginning to then develop into fruit. The perlage is elegant and well-combined. The mineral wealth gives the impression of fullness while still preserving a fresh and persistent profile that makes for easy drinking.

ANALYTIC VALUES**Alcohol:** 12% vol | **Acidity:** 5.0 g/l | **Serving temperature:** 8-9° C