

CORBELLO

Metodo Martinotti - Extra Dry

GRAPE-VARIETIES

70% Cortese
30% Chardonnay

SOIL

Marly – clayey

WINE TYPE

Extra Dry sparkling wine

VINIFICATION

Sparkling wine made using the Martinotti method, refermenting the cuvée of Chardonnay and Cortese in large pressurized tanks (called autoclaves) at a controlled temperature of 15-16 °C for a period of 60 days.

MATURING

The ageing process is completed by 60 days sur lie, mixing the lees together with the mass of wine using a stirring technique known as bâtonnage to give the wine added finesse and elegance.

TASTING NOTES

COLOUR: light straw yellow with greenish highlights.

NOSE: Fruity with hints of apple and acacia blossom.

TASTE: fresh and fruity, showing finesse and elegance.

DOSAGE

14 gr.Lt

AVAILABLE FORMATS

750 ml



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