



MARCOCAPRA

AZIENDA AGRICOLA



METODO CLASSICO EXTRA BRUT “SEITREMENDA”

Made with Chardonnay and Pinot Nero grapes.

Altitude: 400m above sea level.

Soil composition: lime and sand.

Plant density: 5000 vines / hectare.

Vine training system: traditional Guyot.

Yield per hectare: 9 tons.

Harvest: manual, harvested into small crates towards the end of August and the beginning of September, depending on the vintage.

Vinification: only the decanted free-run juice is used for the “cuvée”. After the first fermentation, the wine is left on its fine lees for 6 months. The second fermentation process takes place in the bottle, where the wine spends at least 36 months. In the ageing cellar the constant temperature is 14-15° C.



Description of the wine

Colour: yellow with greenish hues, soft and persistent froth, fine and elegant perlage.

Bouquet: complex, showing character and elegance, with notes of green apples, white flowers and crust bread.

Flavour: notes of white fruit, interesting mineral notes in the aftertast

Serving suggestions: Thanks to its versatility, it is perfect as an aperitif or throughout a meal.

Serving temperature: chilled to about 7 - 8°C.

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