

BRUT

*Creamy and balanced, fresh and appealing.
Proud of its bubbly.*

LO SPUDORATO PRODUCT OF ITALY	vintage 2023	Alcohol 11,5 % vol.
	Fragrance Pear, Green apple Freshness Lemon, Cedar Refinement Jasmine, Peach blossom	
 Garganega, Durella		0,75 L  1,5 L 



THE 2023 VINTAGE

The year 2023 in Valpolicella experienced a mild winter, a wet spring, and a hot summer. The spring humidity favored downy mildew, requiring constant treatments and reducing yield, especially for organic vineyards. The rain in July and August was followed by a warm and dry September, which allowed for optimal yet slightly delayed maturation. Despite the lower yield, the harvest resulted in high-quality wines, with a vibrant territorial expression and aromatic intensity.

THE VINEYARDS

Where: San Pietro in Cariano (Verona)

Altitude: 110m slm.

Soil: dark, alluvial, and relatively light, with a high content of gravel.



Residual sugars	g/l	8
Acidity	g/l	6.6
Net dry extract	g/l	22
PH		3.2

FROM VINEYARD TO BOTTLE ...

Harvest: manual in September.

Vinification: soft pressing of grapes. Fermentation at controlled temperature. Second fermentation in autoclave for 90 days, according to the Martinotti/Charmat method.

Ageing: cellar aging for at least 6 months.

...ON THE TABLE

Food pairing: ideal for aperitifs with canapés, it goes well with anchovies and burrata crostone. At the table it juggles risottos or light vegetable first courses, white meats and grilled fish.

 **Serving temperature:** 4°C



WHY "LO SPUDORATO"? This sparkling wine has no shame and is proud of its bubbles, making it cheeky and shameless even in the face of certainly better-known bubbles.