



I C A R P I N I



chiaror sul masso

VINO SPUMANTE BRUT
METODO CHARMAT

*"Spandea il suo chiaror per ogni banda la sorella del sole,
e fea d'argento gli arbori ch'a quel loco eran ghirlanda."
(G. Leopardi)*

Chiaror sul Masso is a sparkling wine made with white autochtone grapes grown in a vineyard rich of stones and white limestone, named after my sister Maddalena. In clear sky nights, it's fascinating to observe the moonlight reflecting on the white rocks in the vineyard, creating a natural silver light. Chiaror sul Masso translate in "the light on the stone". The type of soil and the particular exposure to the sea winds and the sun, let us harvest the grapes ripe at the perfect point to transfer all the Timorasso complexity into bubbles, without losing the minerality.

Mineral, floral and fruity notes on the nose, honey, acacia and pastry are highlight on the palate by the intense perlage.

Vintage: s.a.

Vol: 13%

Production: 3000 bts.

Vineyard: Maddalena

Altitude: 370-380 mt

Exposure: nord, nordest

System: Guyot

Conduction: Organic Holistic

Harvest: Hand picked.

Vinification: 1 day skin contact maceration, spontaneous fermentation with indigenous yeasts.

Maturation: 12 months on fine lees in stainless steel tank.

Aging: 8-10 months in stainless autoclave.

