



I C A R P I N I



chiaror sul masso

SPARKLING WINE - NATURE QUALITY
METODO CLASSICO 36 MESI

*"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)*

After being a pioneer in making sparkling Timorasso, and observing the great evolution potential of the grape varietal once in contact with the yeast, I decided to go even further and leave this wine for 36 months on the yeast, giving birth to a Chiaror Sul Masso Metodo Classico sparkling.

Complex character, the evolved honey and acacia notes alternates with the floral and fruity ones, thin and persistent bubbles, with a great minerality.

Vintage: s.a.
Vol: 13%
Production: 1200 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, 36 months in bottle with the yeasts.

Aging: 6 months in bottle.

Unfined, unfiltered.

