



I C A R P I N I



## chiaror sul masso

VINO SPUMANTE BRUT NATURE  
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.

