



VINIFICATION

The whole grapes are gently pressed using a pneumatic press, and the obtained must is placed in a stainless-steel tank for 12 hours at controlled temperature to clarify. After racking, fermentation takes place at 18°C under controlled conditions. The wine is then filtered and prepared for secondary fermentation. Once selected yeasts and a precise amount of sugar are added to the base wine, it is bottled, sealed with a bidule and crown cap, and left to mature on the lees in the cellar for 36 months. At the appropriate time, the bottles are placed on pupitres to achieve riddling, necessary for complete clarification through the expulsion of deposits formed during secondary fermentation. After disgorgement, the bottles are corked and left to rest for a few months before release.



Bright straw yellow color with a fine and persistent perlage.

Dialogo

-Azienda Cantarutti Alfieri-



TASTING NOTES



Elegant. It releases citrus notes reminiscent of moss and aromatic herbs, with pleasant balsamic and savory hints



Italy
Friuli Venezia Giulia
San Giovanni al Natisone



CLASSIFICATION

Classic method sparkling wine

WINE TYPE

White

ALC./VOL.

12,5%



GRAPE VARIETIES

Pinot Nero

FARMING SYSTEM

Integrated pest management

HARVEST

Manual



Elegant and refined, suitable for any occasion, whether gastronomic or not.