



### VINIFICATION

The whole grapes are gently pressed using a pneumatic press. 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 defined 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 for riddling, allowing for complete clarification through the expulsion of the sediments formed during secondary fermentation. After disgorgement, the bottles are corked and left to rest for a few months before release.



Inviting and intriguing golden yellow color, with a fine and persistent perlage.

## Epilogo

-Azienda Cantarutti Alfieri-



### TASTING NOTES



Elegant on the nose, with evident tertiary aromas harmonized with enticing notes of bread crust, honey, and fruit.



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



Velvety and savory on the palate, recalling pleasant fruity and floral sensations. Long, aromatic, and rewarding finish.