

D'Alesio SCIARR

Sciarmmat

Name | Brut sparkling wine produced from Trebbiano grapes

Grapes | Trebbiano d'Abruzzo 100%

Location | Città Sant'Angelo, Abruzzo, Italy

Altitude | 300 meters a.s.l.

Aspect | SE/SW

Soil | Clayey medium texture

Training and pruning systems |
Abruzzo pergola and rows

Average plant age | 15 years

Yield per hectare | 90 hl/hectare

Harvest time | August

Harvest | manually operated, with meticulous selection of grapes.

Vinification | soft pressing of the grapes, fermentation in stainless steel at controlled temperature. The sparkling wine is made with the Martinotti (Charmat) method and rests on the lees for about 50 days.

Aging | in the bottle for at least 3 months.



12% vol.



4°-6°C

SCIARR
Brut

Tasting notes



Pale straw-yellow with golden reflections



Crystal clear



Quite intense, quite complex, flowery and fruity



Wildflowers, pineapple, toasted dried fruit, apple, slightly herbaceous finish



Aperitifs, seafood appetizers, pasta dishes with light seafood sauces.

ARR *man*

