

Spumante Brut Metodo Classico

Nebula Nature

Thin and velvety perlage, aromatic profile with floral notes of elderberry and hawthorn which donate delicate nuances of freshness of the fruit, including citrus and yellow fruit with notes of aromatic herbs.

Its flavour is fresh, fruity, elegant and harmonic.

Basic Information

Product name: Nebula Nature Metodo Classico Brut

Appellation: VSQ

Classification: metodo classico

Color: white

Type: spumante

Country/Region: Piemonte, Italia



Vineyard

Exposure: southeast
Agricultural method: guyot
Type of harvest: by hand
Altitude: 350 m

Winemaking

Method: steel
Temperature: 15 -18 °C
Length: 15 days
Malolactic: not done
Aging: 30 months in bottle

Bottle

Empty bottle weight: 835 g
Aging potential: 5 years
Cork size: 48×29
Cork material: natural cork
Bottle type: Champagne bottle

Packaging

Number of bottles per box: 6