



CASTAGNOLE DELLE LANZE

# METODO MARTINOTTI

*Brut Sparkling Wine, Martinotti Method*

This Brut sparkling wine is produced using the Charmat method, proudly displaying the label "Metodo Martinotti" rather than "Charmat." This is a deliberate choice that reflects the wine's identity, intended to celebrate the Italian genius of Federico Martinotti, who invented this revolutionary sparkling winemaking method in 1895.

**GRAPE VARIETY:** Pinot Noir, Chardonnay

**DOSAGE:** Brut

**ALCOHOL CONTENT:** 12.5%

**VINE TRAINING SYSTEM:** Guyot

**SOIL:** Marly-limestone

**HARVEST PERIOD:** Early to Mid-August

**WINE MAKING:** Cold maceration of the grapes in a cold room at 0°C for 4–5 days. No destemming; whole-cluster pressing. Cold maceration in the press for approximately one hour. Soft pressing in a horizontal membrane press. Selected yeasts. First fermentation (without skins) and aging take place in stainless steel tanks. Second fermentation takes place in a pressurized stainless steel tank using the Charmat method for a minimum of 6 months.

**COLOR:** Light straw yellow

**PERLAGE:** Fine and continuous

**PERFUME:** Fragrant, dry, and complex with mineral notes

**TASTE:** Dry, savory, and slightly bitter

**FOOD MATCH:** Excellent as an aperitif or for a celebratory toast. At the table, it pairs perfectly with full-bodied pasta dishes, elegant main courses, fried seafood, grilled vegetables, and strong cheeses

**SERVING TEMPERATURE:** 6 – 8 °C

**AVAILABLE FORMATS:** 0,75 l - 1,5 l



Dogliotti 1870 Snc

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