



AMO'

Denomination: AMO'

Wine Classification: SPUMANTE EXTRA DRY
(sparkling wine)

Production Area: Leverano (Lecce)

Grape Varieties: Chardonnay, Vermentino

Alcohol content: 11,50% vol.

Soil: of alluvial origin, of medium texture with areas tending to calcareous

Yield: 8-9 tons for grapes

Training method: counter-espalier

Vineyard density: 5000 plants for hectare

Vinification: soft pressing of the grapes and fermentation of the must at very low temperatures (15-16° C)

Secondary fermentation: Charmat method, by refermentation in autoclave for about 40-60 days at a temperature of 13-14 ° C. Permanence on the lees for at least 3-4 months

Ageing: to drink young

Tasting notes

Color: bright straw yellow

Perlage: fine, pleasant, with delicate fruity and floral scents

Bouquet: Fresh and elegant, soft with a fine and very persistent perlage

Serving Temperature: 4-6°C

Pairing: aperitif, it goes excellently with appetizers, delicate first courses, fish and shellfish main courses



VECCHIA TORRE