

TECHNICAL DATA



**INGANNO 572
BRUT**



Metodo Classico
Riesling VSQ



Metodo Classico
sparkling wine



Riesling Italico
(100%)



Alcohol: 12,5% vol
Residual sugar: 8 g/l
Total acidity: 6,9 g/l
pH: 3,15
Total dry extract: 21 g/l

TASTING NOTES



Straw yellow colour
with golden highlights.
Fine, steady
and persistent *perlage*.



Fruity, with a strong note
of just-picked Reinette apple.



Round, smooth,
crisp and persistent.



6-8 °C



Excellent as a pre-meal drink,
it's perfect with finger food and sushi.



THE LEGEND OF ALBOIN

Pavia, 572 A.D. It's Easter eve and Alboin, king of the Longobards, finally conquered the city after a terrible 3 years' siege. The people of Pavia, fearing his ruthless vengeance, tried to gain favour with the new king giving him gold, jewels and 12 beautiful virgins as gifts. An old baker added a dove-shaped cake to the gifts. Being Easter time, he begged the king to be merciful with the citizens and to respect the *colomba* (dove), symbol of peace. Alboin consented to the strange request of the old baker, but soon became aware of the trick: when he kept asking the name of the virgins, they all replied "My name's Colomba". Even if fooled, Alboin kept the promise.



VINIFICATION

Manual harvest into boxes.
Soft pressing of the grapes
(pressure: 1 bar).
Fermentation for 3 weeks
at 16 °C. *Tirage* is done in
the spring (May) following the
harvest. Ageing in bottle for
9-12 months. 3-month ageing
in bottle after the disgorging.



VINEYARDS SPECIFICS

Training system:
espalier

Pruning system:
Guyot

Vineyards orientation:
north-west

Soil type:
mixed (stone and limestone)

Altitude:
340 m AMSL

Average age of the vines:
30 years

Vines per hectare:
4.000-4.500

Yield per hectare:
9,5 tons

