



# MON CARUL

## TECHNICAL DATA



INGANNO 572  
BRUT



Metodo Classico  
VSQ Riesling



Metodo Classico  
sparkling wine



Riesling Italicò  
(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 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 small plastic 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

