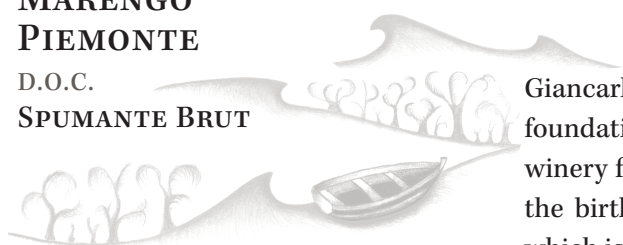


CELLINO

MARENGO PIEMONTE

D.O.C.
SPUMANTE BRUT



Giancarlo Cellino was the historical director of the Cooperative from its foundation in 1959 until his retirement in 2001: the arm and mind of our winery for more than 40 years. To this person, who was instrumental in the birth and growth of Vinchio Vaglio, we have dedicated this wine, which is straightforward and lively, just as he was.



GRAPE: Cortese.

SOIL: Sandy and calcareous soils.

ALTITUDE: 250 m. above sea level.

EXPOSURE: North - West.

VINE TRAINING - DENSITY: Guyot. 5000 vines per hectare.

HARVEST: First week of September, the grapes are harvested in the morning so that they arrive fresh and in optimal condition to start the vinification process.

VINIFICATION: The first step is the direct soft pressing of the grapes followed by static decantation of the must at 14 °C for about 24 hours. The alcoholic fermentation takes place at a constant temperature of 15 °C and lasts for about 15 days.

SECOND FERMENTATION: The fermentation is made according to the process Martinotti method. Then the wine remains 3 months in the bottle before trade release.

TASTING NOTES

It has a bright and lively straw yellow colour with greenish hues and a fine and persistent perlage. The nose is fruity with hints of green apple. On the palate, the wine is savoury and well balanced.

PAIRINGS: Aperitive, light and fresh first courses and fish dishes.

ALCOHOL CONTENT: 11% vol.

SERVING TEMPERATURE: 6 - 8 °C.

SIZE: 0,75 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO