

TECHNICAL SHEET – BRUT PAREJ FENOGLIO

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NAME: Fenoglio Matteo – Brut Parej

TYPE: Sparkling Wine – Traditional Method – Brut

VINTAGE: 2020

PRODUCER: Fenoglio Matteo

COUNTRY: Italy

REGION: Piedmont

PRODUCTION AREA: Alta Langa – Vineyards located at 762 m a.s.l.

GRAPE VARIETIES: 97% Pinot Noir – 3% Moscato

TRAINING SYSTEM: Guyot

ALTITUDE: 762 meters a.s.l.

PRODUCTION METHOD: Artisan

ALCOHOL CONTENT: 11.5% – 12% Vol.

FORMAT: 75 cl

PRICE: €12.50 per bottle (75 cl)

PERLAGE: Fine and persistent

YEASTS: Indigenous

VINIFICATION AND AGEING:

Soft pressing of the grapes and spontaneous fermentation with indigenous yeasts in stainless steel at controlled temperature. Secondary fermentation in bottle according to the Traditional Method, with 36 months ageing on the lees. Manual disgorgement and Brut dosage.

SERVING TEMPERATURE: 8 – 10 °C

TASTING NOTES

NOSE:

The bouquet opens with delicate floral notes reminiscent of white and wild flowers. This is followed by hints of bread crust, white-fleshed fruit, and light citrus nuances. Elegant aromas of red berries and mountain forest fruits finally emerge, adding complexity and freshness to the nose.

PALATE:

Pale onion-skin colour with bright reflections. Fine and persistent perlage. On the palate it is dry, fresh, and well balanced, with good structure and a pleasant minerality. Red berries and mountain forest fruits return, accompanied by a savoury sensation. The sip is medium-persistent, with an elegant and harmonious finish.

PAIRINGS:

Excellent as an aperitif, it pairs perfectly with cheeses, fish dishes, first courses, cured meats, and red meats. Also ideal on its own for a refined tasting experience.

PRODUCTION: Limited and Artisan