

# LE QUATTRO TERRE

Vino Spumante Brut  
Metodo Martinotti/Charmat



**Type of terrain:** Calcareous – marly

**Altimetry:** 200m

**Strains/ha:** 4500

**Yield/ha:** 90 ql

**Harvest:** Manual

**Training:** Guyot

**Exposure:** South, Southeast



**Vinification:** Soft pressing of the grapes. Clarification of the must by flotation and fermentation at a controlled temperature of 15 – 16° C. The wine thus obtained carries out lysis on the lees for about 6 months. Foaming is carried out in autoclave the following spring (Martinotti method). Rest of 2 to 3 months in autoclave for further lysis on the refermentation yeasts.



%

**Alcol:** 12,5% vol



**Tasting:** Floral sensation Exudes refined notes of hawthorn, chamomile and sage. Fine and balanced on the palate, the good acid structure is balanced by a notable sapidity.



**Pairing:** Aperitifs, fish dishes, shellfish.



**Serving T:** 6/7° C

TENUTA  
**LA MERIDIANA**  
Original Barbera since 1890