

TERRABIANCA

AZIENDA AGRICOLA

Le Jeune

Brut - Metodo Martinotti

Le Jeune is the first sparkling wine born in Terrabianca Estate. Fresh, armonic, drinkable wine , very easy to appreciate . The second fermentation, with 6 month of aging give at this wine a particoulary freschness, with some scent of grapefruit, especially lime notes. To prepare the basic wine, we use only the grapes that come from the north side of the hill, to preserve the freshness and the scent of the final sparkling wine.

lejeune

Average age of the vineyards:

20 years.

Growing system:

Guyot.

Position:

calcareus-sable hill.

Exposure:

north.

Altitude:

550 m.a.s.l.

Inclination:

30%.

Vines per hectares:

5700 plants/ha.

Yeld per hectare:

90 q.li.

Harvest system:

by hand.

Classification:

Brut.

Vinification system:

soft pressure to enhance the smaller size of the bubbles;
First Fermentation in temperature controlled inox tank, at the temperature of 15 °C; Second fermentation in thank close at 14 °C with 6 bar of overpressure, and after a re-finishing for 6 month on the lees.

Matches:

aperitif wine par excellence, but it matches well with en-tree and first dishes.

Service Temperature:

8/12° C.



Azienda Agricola Terrabianca

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