GLI ICONICI / FUTURA
sparkling white wine

FUTURA

Vino Spumante di Qualità Brut Nature - (Ancestral Method)

VARIETY
Trebbiano Spoletino

EXPOSURE AND ALTITUDE
North/North-East - 280 m. above sea level

TRAINING SYSTEM
Guyot - 5000 v/he

YIELD
90 q/he

VINIFICATION
Manual harvest of grapes. Direct pressing of the bunches, then natural static cold clarification, fermentation at a controlled temperature of 16 ° C

VINTAGE
2021

NUMBERED BOTTLES
1 - 5300

SIZE
750 ml

PACK
6 bott. / cork

AVAILABLE

ALCOHOL BY VOL.
12,00%

AGING
Stainless steel tanks. Second fermentation: Futura is an effective PET-NAT. No ads of sugars and yeasts for the refermentation but must. When in October we do the harvest of Trebbiano Spoletino to produce Il Reminore, we freeze a small part of that must for 2/3 months. On Genuary, after a correct rest we add this must in percentage. On Spring, while the temperature are mitigated the fermentation restart in a natural way.
Aging in bottle: minumun 6 months whitout disgorging.

ORGANOLEPTIC FEATURES
Feeble straw yellow wine. The nose has hints of white fruits with hints of yeast. The Futura wine is fresh, deep and creamy with fine and persistent bubbling.

COUPLING
Appetizers, first courses and fish and white meat based preparations.