



CASA BARICALINO

WINERY AND HOSPITALITY



OUR SPARKLING WINES

OMAR SANINO Metodo Martinotti

Wine: SPUMANTE BRUT METODO MARTINOTTI

Grape variety: Chardonnay/Sauvignon

Wine production area: Novello

Grape vine training system: GUYOT

Soil: marly stripes, high percentage of fine sediment, silt and clay.

Altitude: 420 meters above sea level

Grape harvest: beginning of September

Yield: 8,000 kilograms/hectare

Vinification: cooling of the grapes, de-stemming, soft pressing of the must at 4° to prepare it for fermentation.

Fermentation: at a controlled temperature (18°C) in stainless steel tanks, refermentation on fine lees in the autoclave for six months.

Sensory characteristics: straw yellow colour, fine and elegant bubbles.

Cultivation: Integrated pest management with low environmental impact.

