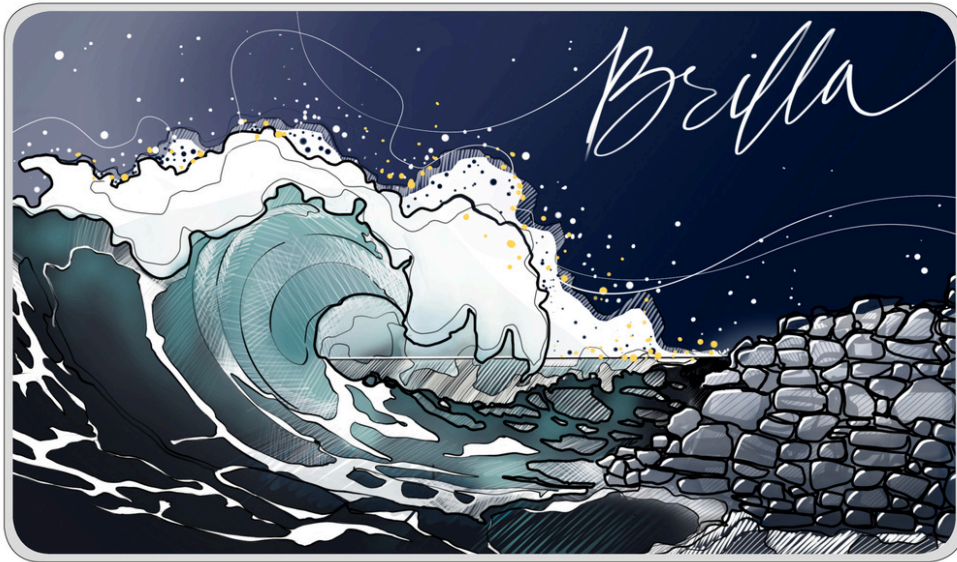


" THE DROPS OF THE SEA THAT CRASH
ON THE DRY WALLS SHINE, MY
ENCHANTED LIGURIA "



BRILLA

BRUT SPARKING WINE

MARTINOTTI METHOD

WINE ANALYTICAL DATA

ALCOHOL CONTENT: 11.50 %

FOAM: White and Persistent

VINEYARDS: Pigato 90% and Erbaluce di Caluso

TYPE OF SOIL: Clayey silty

BREEDING SYSTEM: Guyot

HARVEST: Manual, September 2023

YIELD PER HECTARE: 100 q.li/ha

VINIFICATION: Following the 2023 Harvest, the Pigato was allowed to stabilise in a steel barrel at a controlled temperature for 1 year.

Year 2024, Martinotti Method vinification, re-fermented in an autoclave for over six months.

ORGANOLECTIC CHARACTERISTICS:

Greenish yellow colour with scents of fruity and aromatic herbs. In the mouth the flavour is mineral and captivating, the Pigato with intense and strong tastes and at the beginning an aroma of Erbaluce with its aromaticity. Equipped with good freshness, flavour and balance.