

VIGNE DEI MASTRI



DANIEL

Classic Method Sparkling Wine
Millesimato Brut

Grape Variety: 100% Barbera

Vineyard Location: Fraz. Loreto – Costigliole d’Asti – Italy

Altitude: 380 meters above sea level

Exposure: West / Southwest

Plant Density: 5,000 vines per hectare

Training System: Traditional Guyot

Vinification:

- Manual selection and careful sorting of the grapes during an early harvest
- Destemming and gentle crushing
- 36 months of maturation on the lees
- Remuage
- Dégorgement and further bottle aging

Tasting Notes:

Brilliant straw-yellow in color. The nose opens with immediate hints of plum and gooseberry, followed by citrus zest, broom, and hawthorn, then almond, warm bread, and a subtle toasted note on the finish. On the palate, it is consistent, very fresh, and lively, with a long, fruity, and citrusy finale.

