

**LOCATION:**

Italy > Friuli-Venezia Giulia  
> Friuli DOC > Pordenone

**VARIETY:**

Pinot Noir

**WINEMAKER:**

Giovanni Ruzzene

**SCIENCE**

ABV: 11.40 %

SUGAR RATE: 5.2 g/L

TOTAL SO<sub>2</sub>: 116 ppm

TOTAL ACIDITY: 6.1 g/L

# Tenuta Maccan Pinot Noir Spumante Brut

**EXPERIENCE**

**NAME:** Spumante just means “sparkling” in Italian and refers to all manner of bubbly wines. Pinot Nero is Italian for Pinot Noir.

**CHARACTER:** A subtle, elegant bouquet recalls red currant and raspberry, with flowery notes of rose and a minerality of crushed rock. The bubbles are soft and creamy with a lift of acidity in the delicate finish.

**ENJOY WITH:** Best with delicate flavors and ideal as an aperitif to accompany fresh cheeses, cured meats, crudo, and fried appetizers.

**BEST RESULTS:** Serve at 42-45° F or ice cold on a hot day, we prefer a white wine glass over flutes.

**EXPRESSION**

**FERMENTATION & EXTRACTION:** Soft pressing of the grapes with pneumatic press, only the best juice from the early part of the pressing is used. Secondary fermentation with Charmat method for 30 days followed by at least 60 days on the lees.

**ELEVAGE:** Aging in stainless steel tanks with 3-6 months on the lees before bottling.

**FINING AND FILTERING:** Mildly filtered with a larger membrane, without fining, vegan.

**SULFUR:** Sulphur dioxide is added in very small amounts during the vinification and aging process.

**SOURCE**

**FARMING:** Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

**LAND:** Mineral rich soils with rocky clay and limestone, vine rows are planted from north to south for best exposure and ventilation. 1.5 hectares planted.

**VINE:** Guyot. planted in the late 1990s.

**HARVEST AND PRODUCTION:** Harvested by hand, 1,200 cases.

