



The graphic sign of the logo is the name of the wine itself. It is the starting point that encompasses all the meaning: a soft and circular shape, of strong visual impact and easily recognizable. The stamp emphasizes the uniqueness of the product. The idea of "rebellion" is already evident from the label, that does not follow the classic measures, but it is also original and young in style.

- Marco Moscone -

"GIOVANE RIBELLE" brut

VINEYARD:

Municipality: Monforte d'Alba.

Grapes variety: Nebbiolo; Chardonnay.

Exposure: South, South-West.

Soil structure: Mainly limestone, clay and sandstone.

Vine training: Guyot.

Harvesting method: Completely manual. **Harvesting period:** last part of August.

VINIFICATION:

After a careful selection we proceed with a soft pressing of the grapes aimed to obtaining only the noblest must. Following the traditional white vinification, the second fermentation takes place in the bottle by applying the Champenoise Method.

The second fermentation is followed by refinement on the lees at controlled temperatures and environments. After the dégorgement, a further stop in bottle of about 6 months before being released on the market.

Type of Spumante: Champagne Method. **Aging on the lees:** 24 months min.

Dosage: Brut.

Alcohol content: 12,5 - 13% vol. Format produced: 0,75 l.

TASTING NOTES:

Sight: Straw yellow with pale hints. Very fine perlage. **Smell:** Soft and elegant aromas of white flowers and white fruits accompanied by suggestions of notes of fresh red fruits typical of Nebbiolo.

Palate: Fresh and mineral, balanced.

The creamy bubble gives a persistent and harmonious sip.

SERVICE NOTES:

Ideal temperature: 8-10 °. Ideal glass: Baloon flute, tulip.

Pairings: Ideal for aperitifs and dishes based on fish and

shellfish.

It goes well with fresh pasta and risotto first courses.

Disposal



