

LE QUATTRO TERRE

Vino Spumante Brut
Metodo Martinotti/Charmat



TENUTA
LA MERIDIANA
ORIGINAL BARBERA SINCE 1890



Soil type: marly-clay
Altitude: 220 m
Vines per hectare: 4500
Yield per hectare: 10 t
Harvest: manual
Training system: guyot
Exposure: North-East



Vinification: Gentle pressing of the grapes in an inert environment. The first fermentation takes place at a controlled temperature of 15–16 °C. This is followed by 6 months of aging on fine lees, then the secondary fermentation in autoclave according to the Martinotti Method. After the second fermentation, the wine undergoes a further 3 months of aging on fine lees before bottling.



Alcohol: 12.5% vol
Dosage: 6g/L - Brut



Tasting notes: On the nose, it reveals floral notes of hawthorn, chamomile, and sage. On the palate, it is refined and well-balanced, with acidity and salinity in perfect harmony.



Typical pairings: Suitable for aperitifs, fish dishes, and vegetables.

Top pairings: Farinata.

Unusual pairings: Artichoke salad.



Serving T°: 6-7°C