

LE QUATTRO TERRE

Vino Spumante Brut Rosato
Metodo Martinotti/Charmat



TENUTA
LA MERIDIANA
ORIGINAL BARBERA SINCE 1890



Soil type: marly-clay
Altitude 220 m
Vines per hectare: 4800
Yield per hectare: 10 t
Harvest: manual
Training system: guyot
Exposure: North-West



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: 6 g/L - Brut



Tasting notes: On the nose, it reveals delicate notes of red berries. On the palate, it is refined and well-balanced, where the vibrant acidity is nicely supported by a pleasant roundness.



Typical pairings: Suitable for aperitifs, pizza, and vegetables.

Top pairings: Paprika chicken wings.

Unusual pairings: Fennel and orange salad.



Serving T°: 6-7°C