

## Sartarelli Brut

### Vino Spumante

This sparkling wine entirely made from strictly selected Verdicchio grapes is produced by using the long Charmat method (5-6 months of refinement). Thanks to a prolonged period of refinement on the lees at the end of the fermentation process, its organoleptic characteristics are particularly noteworthy. Our yearly production of this sparkling wine is of about 25 000 bottles.

#### TECHNICAL CHARACTERISTICS

<b>FIRST VINTAGE</b>	2011
<b>CULTIVAR</b>	100% Verdicchio
<b>SOIL</b>	Medium-textured and also slightly calcareous
<b>ALTITUDE</b>	250 meters a.s.l.
<b>EXPOSURE</b>	South, South-East
<b>INCLINATION</b>	5-10%
<b>HECTARES</b>	10 (equal to 25 acres)
<b>VINE TRAINING SYSTEM</b>	Simple Guyot
<b>PLANTING DENSITY</b>	3 000 vines per hectare
<b>AVERAGE GRAPE YIELD</b>	10 tons per hectare
<b>AVERAGE AGE OF VINES</b>	15 years
<b>HARVEST TIME</b>	Last week of August, first week of September
<b>VINIFICATION</b>	Stainless steel tanks

#### ANALYTICAL CHARACTERISTICS

<b>VINTAGE</b>	N.V.
<b>ALCOHOL CONTENT BY VOLUME</b>	12%
<b>ELECTROMETRIC pH</b>	3.1-3.2
<b>TOTAL SULPHUROUS ANHYDRIDE</b>	90-100 mg/l
<b>TOTAL ACIDITY IN TARTARIC ACID</b>	6.2 g/l
<b>TOTAL DRY EXTRACT</b>	30 g/l
<b>RESIDUAL SUGARS</b>	10-12 g/l
<b>CLOSURE</b>	Natural Cork

#### SENSORIAL CHARACTERISTICS

It is of a brilliant straw yellow color with a bouquet of apple, fruit, lemon verbena, almond aromas and hints of yeasts. It has a fresh but not intrusive acidity, citrus fruit flavors, with a nice, fine persistent perlage.

#### SARTARELLI BRUT IN A MENU

*Some tips on how to combine Sartarelli Brut with food, but please never forget to follow your own tastes and preferences!*

A wine for appetizers and convivial dinners, it is perfect with fish starters as well as with salami appetizers and pizza al formaggio (special cheese pizza typical of The Marche), fresh or fried mozzarella, scrambled eggs with spring herbs. A very good companion for the holidays, anniversaries, special occasions or for just chatting with friends. An ideal wine for partying both in winter and summer or for dreaming while watching a romantic sunset whether by the sea or in the mountains.

<b>SERVING TEMPERATURE</b>	6-8°C
<b>BOTTLE SIZE</b>	Sartarelli Brut is available in bottles of 750 ml and also in magnum bottles of 1.5 liter which come with an elegant gift box.





**SARTARELLI®**  
In Verdicchio Veritas



## **Sartarelli Brut**

Vino Spumante

### **Some of its most recent Awards**

Sartarelli Brut	Golden Label Award 2014
Sartarelli Brut	Bronze Medal – International Wine Challenge 2015
Sartarelli Brut	89 points – Antonio Galloni's Vinous 2015 – Ian D'Agata
Sartarelli Brut	Commended Medal – International Wine Challenge 2016
Sartarelli Brut	Bronze Medal – International Wine Challenge 2018
Sartarelli Brut	91 points – Antonio Galloni's Vinous 2018 – Ian D'Agata
Sartarelli Brut	88 points – Wine & Spirits 2018
Sartarelli Brut	87 points – Wine & Spirits 2019
Sartarelli Brut	88 points – Antonio Galloni's Vinous 2021 – Eric Guido
Sartarelli Brut	90 points – Antonio Galloni's Vinous 2022 – Eric Guido
Sartarelli Brut	90 points – Antonio Galloni's Vinous 2024 – Eric Guido

